

Spicy bean soup

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Ingredients

- Olive oil for frying
- 1 large onion, chopped
- 2 large carrots, cut into cubes
- 2 celery stalks, cut into slices
- 1 a large spoonful of tomato paste
- 1 tsp chili peppers
- 2 x 400 g cans of white cannellini beans, drained, beans rinsed under cold running water
- 1 litre read how to make hot broth (suitable for chicken or vegetables) here.
- Parsley leaves
- Freshly ground pepper, salt

Instructions

Notes

The original post does not provide a detailed cooking process. Only the information contained in the record is transferred to the card.

This savory bean soup can also be served thick - pureed, if you like it more, just thin it before serving.

If you like chickpeas, replace one can of beans with chickpeas - and here's a new taste of soup.

You can season the soup with hard cheese - parmesan shavings will work perfectly.