



INGREDIENTS

300 gr of borlotti beans

mixed mince - celery, carrots, onion and garlic clove

300 gr of tomato puree

a pinch of chilli pepper

50 gr of diced bacon (optional)

vegetable stock as needed

a little oregano (optional)

300 gr of mixed short pasta

slices of toasted bread for serving

evo oil

In a soup pot, heat the oil and brown the chopped vegetables and bacon. Add the tomato sauce and season with salt, pepper, and chili pepper.

Cook the sauce for about 10 minutes

Side up, toast the two or three slices of bread that you will serve with the prepared dish at the end

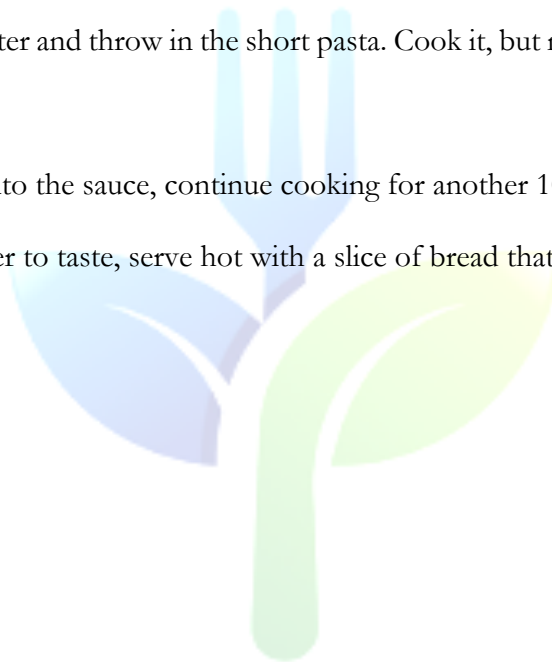
Add the vegetable broth and the previously cooked beans, if you like blend a third of the amount and continue cooking for about another 10, 15 minutes

In a separate pot, boil the water and throw in the short pasta. Cook it, but not all the way through, leaving it behind.

Drain the pasta and toss it into the sauce, continue cooking for another 10 to 15 minutes

Taste and add salt and pepper to taste, serve hot with a slice of bread that you have previously toasted

Good appetite



GREENEATCHEF