

Black and White Bean Soup



- 2 tsp. olive oil
- 1 cup chopped onion
- 2 garlic cloves, crushed
- 2 14 1/2 ounce cans diced tomatoes with their juice
- 1 can navy or cannellini beans, drained
- 1 can black beans, drained
- 1 14 1/2 ounce can beef broth
- 2 tblsp. chopped fresh parsley
- 3/4 tsp. dried basil (or 1 tblsp. chopped fresh basil)
- 1/2 tsp. ground pepper
- 1 tsp. salt

Heat oil in a large saucepan over medium heat. Add onion and garlic, and saute 4 minutes or until tender. Add tomatoes, beans, beef broth, parsley, basil, salt and pepper and bring to a boil. Reduce heat and simmer 10 minutes.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>