

Spanish Jack's

Homestead Vegetable Bean Soup

Preparation: 20 Minutes, Cook Time: 45 Minutes

Yield: 4

Spanish Jack's Cookbook

Red Devil Rub Recipes: **Soup**



Well...on a cold day, there is nothing like having a hot bowl of soup. This is a different type of vegetable soup. This soup is a simple soup to make while you fix a sandwich for the rest of the meal. You can add as much or as little vegetables as you want to this soup, but whatever you do, don't forget the Spanish Jack's Red Devil Rub. Once you taste this soup, you will never make any other kind of vegetable soup again.

Source: *Connie - Ohio*

2-3 tablespoons Yogurt Butter
1/4 cup diced Vidalia Onion
1-2 teaspoon minced Garlic
1/4 cup chopped Orange Bell Peppers
or Red Bell Peppers
2 large Mushrooms, sliced
1 (32-ounce) carton Chicken Broth,
Only use 1/2 - 3/4 of the carton

1 (14.5-ounce) can diced Hunt's® Diced
Tomatoes with Rosemary & Oregano with juice
1 (15 1/2-ounce) can Albertson's Great
Northern Beans, drain
1-2 teaspoon Spanish Jack's Red Devil
Rub, to taste
2 1/2 cups Cavatappi Pasta, or your
favorite pasta choice
1-2 tablespoon yogurt butter

Directions:

1. In a medium pot, put 2-3 Tablespoon of yogurt butter. Set the heat to a medium setting.

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2. Add the Vidalia onions, garlic, bell peppers and mushrooms to the pot. Cook until the vegetables become tender.
3. Pour 1/2 of the chicken broth in the pot.
4. Pour the entire can of diced tomatoes in the pot. Stir.
5. Drain the can of northern beans before pouring into the pot. Stir. Add 1-2 teaspoons of Spanish Jack's Red Devil Rub in the soup. Stir. Turn up the heat on the pot until the soup boils for 45 minutes. While the soup is cooking, this would be a great time to get a smaller pot to cook the pasta. Cook the pasta to al dente. Remove and turn off the heat. Drain the pasta and add 1 Tablespoon of yogurt butter to the pasta. This will prevent the pasta from sticking. Stir the pasta so the butter can work its way throughout the pasta. Turn the soup down to simmer.
6. Scoop some pasta to the bottom of the bowl. Next, pour enough of the vegetable soup to fill the bowl. Now it's ready to serve. Enjoy.




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