

A kid sister to Minestrone from Italy, Fasolatha is an everyday vegetable soup with style. Simple, fast, redolent with olive oil, a meal by itself.

Preheat 3 qt. saucepan.

Add 1/2C olive oil.

Add 1 yellow onion, sliced very thin, saute medium/high heat till half-done (2-3 mins).

Add 2-3 carrots (1-1/2c) sliced thin diagonally. Stir.

Add 2 stalks celery (1-1/2c) sliced thin. Lower heat to medium. Stir.

When carrots begin to soften, add 2c canned Italian plum tomatoes, sliced/crushed with juice.

Add 4c cups boiling weak chicken both (4c water, 2c equivalent chicken bouillion). Use only Knorr brand, the only one left on the market with any flavor.

Add freshly ground coarse black pepper to taste.

Bring to boil, simmer at low heat, 15mins. Check and adjust flavor. Stir.

Add entire contents 1 can (15.5oz.) white Cannellini Beans. Stir.

Bring to boil, lower heat and low simmer 5 mins. more.

Serve with toasted crusty Tuscan bread, olives, anchovies, Montepulciano D'Abruzzo, Sangiovese or other everyday Italian red.

Make a double recipe. Better the next day. Keeps a week in the fridge.

OK to freeze. Note: Olive oil may congeal when cooled. Do not discard as you might congealed animal fat. The olive oil is essential for flavor.