



CABBAGE, PANCETTA & BEAN SOUP

Categoria: First Courses **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile



Ingredienti per 4

- ½ tbsp extra virgin olive oil, plus extra for drizzling
- 150g diced pancetta
- 400g can chopped tomatoes
- 800ml chicken stock
- 400g can cannellini beans, drained and rinsed
- ½ Savoy cabbage, shredded (300g)
- ½ x 25g pack basil, shredded

Preparation time: **15 minutes**

Cooking time: **8-10 minutes**

Serves: **4**

Method

Heat ½ tbsp oil in a large saucepan and fry the pancetta for 2-3 minutes.

Add the tomatoes, stock and beans and bring to the boil. Stir in the cabbage and cook, covered for 5 minutes.

Season with black pepper.

Drizzle with a little oil and serve with crusty bread.

Cooks tip: Swop the cannellini beans for butter or kidney beans.

