Pasta Fagioli Soup Mix

Ingredients:
- 1 cup small pasta shells
- ¾ cup red beans
- ¾ cup great northern beans
- 1 cup pinto beans
- 3 T dried parsley
- 1 tsp dried oregano
- 1 tsp. Dried basil
- 1 tsp. Dried minced onion
- ¼ tsp garlic powder
- ¼ tsp onion salt
- ¼ tsp red pepper flakes
- 1 bay leaf

Directions:
Layer the pasta and beans in a large mason jar. Combine spices and place into a small bag. Carefully place bag on top of beans and top with lid. Decorate jar with ribbon or material.

To give as a gift, attach a small card with the following instructions...

Additional ingredients needed
- 1 can diced tomatoes
- 1 tsp. Salt
- Fresh grated parmesan cheese, optional

Carefully remove seasoning packet from jar and set aside.
Remove beans: sort and rinse. Set pasta aside.
Place beans in a large pot and add 6 cups of water.
Bring to a boil and boil for 2 minutes.
Remove from heat; cover and let stand for 1 hour. Drain and discard liquid.
Return beans to the pot. Add contents of seasoning packet and 8 cups of water.
Bring to a boil. Reduce heat; cover and simmer 1 hour or until beans are tender.
Add tomatoes and salt; cover and simmer 30 minutes longer, stirring occasionally.
Stir in pasta; cover and simmer for 10 minutes longer or until pasta is tender.
Remove bay leaf before serving.
Top with parmesan cheese if desired and enjoy!