

Pasta Fagioli Soup Mix

Ingredients:

1 cup small pasta shells	3 T dried parsley
¾ cup red beans	1 tsp dried oregano
¾ cup great northern beans	1 tsp. Dried basil
1 cup pinto beans	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!