

GARBANZO-TOMATO-PASTA SOUP

2 quarts vegetable broth or 2 quarts water and two vegetable bouillon cubes
¾ cup small seashell pasta (or any pasta on hand)
1 Tablespoon extra virgin olive oil
1 onion, chopped
2 cloves garlic, chopped
1 (15 oz) can garbanzo beans, drained and rinsed
1 (28 oz) can diced tomatoes with juice
½ teaspoon dried basil
½ teaspoon dried thyme
Salt & pepper to taste

Saute onion and garlic in olive oil until translucent. Put in large soup pot with all the other ingredients EXCEPT the pasta. Add pasta about 15 minutes before serving.