



# Pasta e Piselli

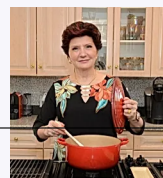
*(Pasta and Peas Soup)*

## INGREDIENTS

- 1 lb bag frozen peas, steamed
- 8 Oz small shells pasta
- 1 small onion, chopped
- 3 tbsp olive oil
- 8 Oz crushed tomatoes
- 1 quart container chicken or vegetable broth
- Salt and pepper to taste
- Chopped parsley and Grated cheese to sprinkle on top (optional)

## DIRECTIONS

1. Place the olive oil and chopped onion in a soup pot.
2. Sauté on medium heat until onion looks wilted and is golden brown.
3. Add crushed tomatoes and steamed peas.
4. Stir for a couple minutes to combine flavors.
5. Add broth and season to taste.
6. When soup comes to a boil, add the pasta.
7. Stir, lower heat to low and let it simmer gently.
8. Make sure to stir often to avoid pasta from sticking.
9. If liquid is drying up too quickly, add a little water.
10. When pasta is al dente, shut off heat.
11. Let soup sit a couple minutes before serving.
12. Serve hot with a generous sprinkle of grated cheese and parsley (optional).



## NONNA'S TIPS

- You may use fresh peas instead of frozen but I do not recommend canned peas as a substitution because they are too soft for this soup.
- I like to use small shell pasta because the peas get inside the shells and look like oysters with a pearl! Lol Feel free to use any small pasta you prefer.
- You may substitute the broth with water and bullion paste.