

# Artichoke Tomato Soup



## Ingredients:

1	T	Olive Oil or Butter
1		Scallion, finely chopped
2	T	Red Wine (optional)
360	ml	<i>Nana</i> Pasta Sauce ( <i>Artichoke</i> )
360	ml	Vegetable Broth or Chicken Broth
		Salt & Black Pepper to taste

## Preparation:

Heat olive oil or butter in a saucepan; add the chopped scallion and sauté for about 1-minute. Add the wine and sauté for about 30-seconds, or until the alcohol has evaporated. Add the broth and *Nana* Pasta Sauce (*Artichoke*). Stir well. Season to taste with salt and black pepper, and then heat until just simmering.

Serve hot with garlic bread, as an appetizer or side dish.

Yields about 4 - 6 servings.



**Variations:** You can make many variations of this recipe. For example: add a little bit of meat such as Italian sausage, pancetta, or bacon. Alternately you can substitute heavy cream or milk, instead of the broth, for a creamy soup; or add cheese such as Gruyere, Parmesan, or Romano. You can also add a vegetable, such as ¼-cup of either chopped leek or celery (sauté along with the scallion).

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For best results always use *Nana* Pasta Sauce.