

Basic Italian Tomato Soup

Zuppa di Pomodoro



Ingredients:

1	T	Olive Oil
360	ml	<i>Nana</i> Pasta Sauce (<i>Traditional</i>)
1	c	Vegetable or Chicken broth
		Salt and black pepper to taste
		Chili Flakes to taste (optional)

Preparation:

Heat the olive oil in a saucepan, Add the broth and *Nana* Pasta Sauce (*Traditional*), and then bring to a simmer. Season with salt, pepper, and (optionally) chili flakes to taste.

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

Variations: You can make many variations on this recipe. For example, you can use milk instead of broth; add a vegetable or two, such as mushrooms, celery, or even potatoes; add meat such as bacon or ham; add cooked pasta or rice.

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For best results always use *Nana* Pasta Sauce.