



Simple
Ingredients
Happier Days



— Real food. Real life. Made with *love*. —

GOOD
FOOD
BRIGHTER
DAYS
♥

Trader Joe's Creamy Tomato, Bean & Ditalini Soup

A cozy, hearty Italian-inspired soup made with creamy blended beans, tomatoes, vegetables and ditalini pasta.

YIELD
Approximately
16 cups

SERVING SIZE
1 cup

SERVINGS
16

PREP TIME
15 minutes

COOK TIME
30–35 minutes

TOTAL TIME
About 50 minutes

Ingredients

- 2 tablespoons olive oil
- 1 medium onion, diced
- 4 carrots, diced
- 4 celery stalks, diced
- 4 garlic cloves, minced
- 2 cups whole tomatoes, with their juices
- 2 cans Trader Joe's Giant Baked Beans in Tomato Sauce
- 6 cups water
- 3 teaspoons tomato bouillon with chicken
- 8 ounces baby sweet peas
- 1 pound (16 ounces) Barilla ditalini pasta



Real
Food
Brings
People
Together
♥

Instructions

- 1 Heat olive oil in a large soup pot or Dutch oven over medium heat. Add onion, carrots and celery; cook 6–8 minutes until softened.
- 2 Stir in garlic and cook 30–60 seconds, until fragrant.
- 3 Add whole tomatoes and their juices, breaking them apart with a spoon.
- 4 Blend both cans of baked beans with their tomato sauce until mostly smooth.
- 5 Stir the blended beans into the pot. Add water and tomato bouillon; mix well.
- 6 Bring to a gentle boil, then reduce heat and simmer about 15 minutes.
- 7 Stir in ditalini and cook according to package directions, stirring occasionally.
- 8 Add peas during the last few minutes and cook until heated through.
- 9 Taste, adjust seasoning, and add a little extra water if needed before serving.

Amy's Notes

- Blending the beans gives the soup a creamy texture without adding cream.
- The pasta will absorb more broth as it sits, so add a splash of water or broth when reheating leftovers.

Nutrition Per 1-Cup Serving

Calories: 181
Protein: 6.3 g
Carbohydrates: 30.6 g
Fat: 4.2 g

Fiber: 4.1 g
Sugar: 4.4 g
Sodium: approximately
375–440 mg

Made with Trader Joe's ingredients



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