



Tough grease cleaning, the power of an overnight soak in just 10 minutes





## EASY

Serves 4



Cook 30 mins Ready in 30 mins

## Ingredients

- 8 rashers rindless streaky bacon, chopped
- 2 leeks , halved and sliced
- · 4 carrots, halved lengthways and sliced
- 400g tin mixed beans, drained and rinsed
- 1l chicken stock , fresh, cube or concentrate
- 2 tbsp tomato purée
- 50g small pasta shapes
- a handful of flat-leaf parsley, chopped
- · grated parmesan, to serve

### Per serving

260 kcalories, protein 15.5g, carbohydrate 27g, fat 10.8 g, saturated fat 3.7g, fibre 6.6g, salt 2.74 g

## Bacon, bean & pasta soup

- Fry the bacon in a large non-stick pan (it will cook in its own fat) until golden, then add the leeks and carrots and cook for about 5 minutes until softened.
- 2. Tip in the beans, chicken stock, tomato purée and pasta and simmer until the pasta is cooked.
- 3. Stir through the parsley and serve in bowls topped with grated Parmesan.

# Try

#### **GI** Assessment

Although this contains streaky bacon, the calories are still modest. The mixed beans and pasta boast a low Gi rating making this a healthy choice.

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