



Linda's Soupa

2 tablespoons olive oil
1 cup diced onion
2/3 cup sliced carrot
1/4 cup celery
2 garlic cloves

2 cans white beans (rinse and drain)

1 cup cooked chicken, cut into pieces
2 cans chopped tomatoes
1/2 cup zucchini
1/2 red bell pepper
2 tablespoons freshly chopped basil
1/4 teaspoon thyme
1/2 teaspoon cayenne pepper
1 tablespoon grated lemon
goat cheese for garnish

Saute onion, celery, carrot, and garlic in a large saucepan over low heat until they are tender. Add chicken broth, chicken, beans, red pepper, zucchini, thyme, basil, cayenne pepper, and lemon. Cook uncovered about 20 minutes, until vegetables are tender. Serve with a spoonful of goat cheese and Italian bread lightly toasted in oven.