



# EASY BREEZY NAVY BEAN SOUP

*with Sriracha mayonnaise*

## INGREDIENTS:

2 t. butter or olive oil  
1 sm. onion, diced  
3 carrots, diced  
3 celery stalks, chopped  
1 clove of garlic or 1 T. garlic powder  
cubed ham (*optional*)  
2-3 c. water or stock (*chicken or vegetable*)  
2 c. **Navy Bean Flakes (502250)**  
Salt and Pepper to taste

## DIRECTIONS:

1. In a medium saucepan, add **butter, onion, carrots, celery, and garlic**. Heat on medium stirring occasionally until onions are soft and translucent.
2. Add **water or stock** and **meat**, simmer until carrots are soft.
3. Stir in **Navy Bean Flakes**, add more water or flakes until it reaches your desired consistency, will slightly thicken as it cools.
4. Cook an additional 5 minutes, stirring occasionally.