

# WASTE NOT, WANT NOT



## TURN LEFTOVERS INTO SECOND-DAY SENSATIONS

You never know whether Uncle Bob will reach for that third helping, or whether Cousin Barb will be dieting again. But being the good hostess you are, you always make plenty—so you can always count on leftovers. That doesn't mean you can't keep things interesting.



**TIP** | One cup coarsely chopped spinach leaves can be substituted for the peas.

## SO SOUPER THEY'LL WANT SECONDS

Prep Time - 5 min | Cook Time -15 min | Makes 6 servings

### HAM-IT-UP WHITE BEAN SOUP

- 1 tablespoon olive oil
- 1/2 small onion, chopped
- 2 garlic cloves, finely chopped
- 1/4 cup all-purpose flour
- 1 can (14.5 fl. oz.) reduced-sodium chicken broth
- 1 can (12 fl. oz.) **CARNATION® Evaporated Milk**
- 1 can (15.5 oz.) cannellini (white kidney) beans, undrained
- 1 1/2 cups (about 6 oz.) cooked ham, cut into 1/2-inch pieces
- 1/2 cup frozen peas
- Ground black pepper (optional)

**HEAT** oil in medium saucepan over medium heat. Add onion and garlic; cook, stirring occasionally, for 1 to 2 minutes or until onion is tender. Stir in flour. Gradually stir in broth and evaporated milk. Cook, stirring constantly, until mixture comes to a boil. Add beans, ham and peas. Heat through. Season to taste with pepper.

