



Quick and Easy Pasta e Fagioli

Quick and Easy Pasta and bean soup.

Yields 6-8 Servings

INGREDIENTS:

- ¾ cup Ditalini or small dried pasta (cooked per package directions)
- 1 Tbsp. extra virgin olive oil
- 1 medium onion, diced
- 1 celery stalk, diced
- 2 garlic cloves, minced
- 2 tsp. dried basil
- 1 ½ tsp. dried oregano
- 1 tsp. kosher salt, ½ tsp. black pepper or 1 ½ tsp. PGS (Pastagril Seasoning)
- 1 (15 oz.) can of tomatoes, or 4 whole Roma tomatoes, coarsely chopped
- 2 cups chicken or vegetable stock
- 1 (15 oz.) can cannellini or Great Northern beans, drained
- 1 piece of Parmigiano Reggiano cheese rind
- ½ cup freshly grated Parmigiano Reggiano cheese for garnish



There is nothing more warming than a big bowl of homemade soup! This one-pot, super easy version of Pasta e Fagioli is made in just 30 minutes. The canned beans can either be left whole or you can puree half of them to thicken and add a more creamy texture to the soup. Cooking the pasta separately helps prevent it from absorbing too much of the broth and ensures the pasta stays al dente. I always make a double batch and freeze some for a busy weekday meal. Perfect to have on hand to take to friends when needed.

INSTRUCTIONS:

1. In a large heavy pot, heat olive oil over medium heat. Add onion and celery and cook for 2 minutes. Stir in garlic and cook for 1 minute.
2. Mix in dried basil, oregano, salt and pepper.
3. Stir in tomatoes, stock and 1/2 can of beans. Add 1/4 cup of water to the remaining beans in the can. Puree with a blender or masher. Add to the pot and bring to a boil. Add the Parmigiano Reggiano cheese rind.
4. Reduce heat and simmer for 30-40 minutes. Add cooked pasta now or add to the bowl just before serving.
5. Season to taste.
6. Ladle into warmed bowls and sprinkle with Parmigiano Reggiano cheese and a drizzle of extra virgin olive oil.
7. Serve with hot crusty Italian bread.

*Make it your own by adding cooked Italian sausage or pancetta, or try using larger pasta shapes.