



Pasta Fazoolander

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This pasta fazoolander recipe is the answer to anyone claiming they don't have enough time to cook after a long day at work. This entire recipe takes about 30 minutes from start to finish. It's the kind of dish you really want to savor on a chilly winter day.

Ingredients

- 1 ½ tablespoons olive oil - 1 teaspoon tomato paste - 1 anchovy fillet
- chopped - 4 cups chicken broth - 1 cup dry cheese tortellini - 1 (15 ounce) can white beans
- rinsed and drained - 1 pinch red pepper flakes
- plus more for garnish - 1 pinch dried oregano - salt and ground black pepper to taste - 2 cups baby spinach leaves - ¼ cup grated Parmesan cheese

Instructions

1. Heat oil in a large saucepan over medium heat. Stir in tomato paste and anchovy fillet; cook until fragrant and the color deepens
2. 2 to 3 minutes. Pour in chicken broth and bring to a boil. Stir in tortellini and beans; cook until tortellini are cooked through but still firm to the bite
3. about 10 minutes. Stir in red pepper flakes
4. oregano
5. salt
6. and pepper. Add spinach; cook and stir until just wilted
7. 2 to 3 minutes. Remove from the heat. Ladle into bowls and garnish with red pepper flakes and grated Parmesan cheese.