

Pasta Fazool Pasta e Fagioli

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2

Description

Pasta fazool is a classic ItalianAmerican comfort food This recipe works with any sausage but I like the fennel and anise flavors of sweet Italian sausage with the beans A hearty soup thats fast and easy to put together This recipe makes enough for two large portions or four smaller ones

Ingredients

- - 1 tablespoon olive oil - 12 ounces sweet bulk Italian sausage - 1 stalk celery
- diced - ½ yellow onion
- chopped - ¾ cup dry elbow macaroni - ¼ cup tomato paste - 3 cups chicken broth
- or more as needed
- divided - ¼ teaspoon crushed red pepper flakes
- or to taste - ¼ teaspoon dried oregano - Salt and freshly ground black pepper to taste - 3 cups chopped Swiss chard - 1 (15 ounce) can cannellini (white kidney) beans
- drained - ¼ cup grated Parmigiano-Reggiano cheese
- plus additional for serving
- or to taste

Instructions

1. Gather the ingredients. Heat oil in a skillet over medium-high heat. Cook and stir sausage in the hot skillet until browned and crumbly
 2. about 5 minutes. Reduce heat to medium. Add diced celery and chopped onion. Cook until onions are translucent
 3. 4 to 5 minutes. Add dry pasta; cook and stir for 2 minutes. Stir in tomato paste until evenly distributed
 4. 2 to 3 minutes. Pour in 3 cups broth; increase heat to high and bring to a boil. Stir in red pepper flakes
 5. oregano
 6. salt
 7. and pepper. Reduce heat to medium and let simmer
 8. stirring often
 9. for about 5 minutes. Add more broth if needed. Place chopped chard in a bowl. Cover with cold water and rinse leaves; any grit will fall to the bottom of the bowl. Transfer chard to a colander to drain briefly; add to soup. Cook and stir until leaves wilt
 10. 2 to 3 minutes. Stir in white beans; continue cooking and stirring until pasta is tender
 11. 4 to 5 minutes. Remove from heat and stir in grated cheese. Serve topped with additional grated cheese.
- Chef John