



Easy Pasta Fagioli

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This hearty pasta fagioli recipe with cannellini beans and ditalini pasta is a classic and deliciously comforting Italian soup. Serve with a grating of Parmesan cheese and crusty bread.

Ingredients

- - 1 tablespoon olive oil - 1 carrot
- diced - 1 stalk celery
- diced - 1 thin slice onion
- diced - ½ teaspoon chopped garlic - 4 (8 ounce) cans tomato sauce - 1 (14 ounce) can chicken broth - 1 tablespoon dried parsley - ½ tablespoon dried basil leaves - freshly ground black pepper to taste - 1 ½ cups ditalini pasta - 1 (15 ounce) can cannellini beans
- drained and rinsed

Instructions

1. Dotdash Meredith Food Studios Heat olive oil in a saucepan over medium heat. Add carrot
2. celery
3. and onion; cook and stir until soft. Add garlic and sauté briefly. Dotdash Meredith Food Studios Stir in tomato sauce
4. chicken broth
5. parsley
6. basil
7. and pepper; simmer for 20 minutes. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Add ditalini pasta and cook for 8 minutes or until al dente; drain. Dotdash Meredith Food Studios Add beans and cooked pasta to soup; simmer until heated through
8. 1 or 2 minutes. Dotdash Meredith Food Studios