



Pasta e Fagioli

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This pasta e fagioli pasta and beans recipe is ready in only 45 minutes with lots of homemade flavor from fresh vegetables pasta and white kidney beans

Ingredients

- - 1 tablespoon olive oil - 2 stalks celery
- finely chopped - 2 medium carrots
- finely chopped - 1 medium onion
- chopped - 2 cloves garlic
- minced - 2 cups Swanson® Chicken Broth or Swanson® Certified Organic Chicken Broth or Swanson® Natural Goodness® Chicken Broth - 1 (14.5 ounce) can diced tomatoes
- undrained - 1 teaspoon Italian seasoning
- crushed - 1 (15 ounce) can white kidney beans (cannellini)
- undrained - $\frac{3}{4}$ cup short tube-shaped ditalini pasta
- cooked and drained

Instructions

1. Heat oil in a 12-inch skillet over medium heat. Cook and stir celery
2. carrots
3. onion
4. and garlic in hot oil until tender. Stir broth
5. tomatoes
6. and Italian seasoning into vegetables in the skillet; bring to a boil. Reduce heat to low and cook until vegetables are tender-crisp
7. about 15 minutes. Add beans and pasta; cook until heated through
8. about 5 minutes. Place 1/2 of the broth mixture into a blender or food processor. Cover and blend until smooth. Return puréed mixture to the skillet. Cook
9. stirring occasionally
10. over medium heat until soup is hot.