



MeMe39s Pasta Fagioli

Savannah · 28/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

8

Description

MeMes fagioli recipe features white cannellini beans ditalini pasta with vegetables lean hamburger and herbs simmered in vegetable juice and chicken broth It is similar to Italian chili like Olive Gardens Pasta Fagioli and even better on the second day

Ingredients

- - 1 pound lean ground beef - 1 tablespoon olive oil - 1 thin slice onion
- diced - 1 stalk celery
- diced - 1 carrot
- diced - 1 teaspoon minced garlic - 1 (32 ounce) bottle tomato-vegetable juice cocktail (such as V8®) - 1 (14 ounce) can chicken broth - 1 tablespoon dried parsley - 1 tablespoon dried basil - 1 teaspoon dried oregano - freshly ground black pepper to taste - 1 ½ cups ditalini pasta - 1 (15 ounce) can cannellini beans
- drained and rinsed

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Use a slotted spoon to transfer beef to a paper towel-lined plate to drain; discard grease. Heat olive oil in the same skillet over medium-high heat; sauté onion
3. celery
4. and carrot until softened
5. 5 to 10 minutes. Add garlic and sauté until fragrant
6. 1 to 2 minutes. Stir vegetable juice cocktail
7. chicken broth
8. parsley
9. basil
10. oregano
11. and black pepper into vegetable mixture; bring to a boil. Reduce heat and simmer soup for 20 minutes. Meanwhile
12. bring a large pot of lightly salted water to a boil. Cook ditalini pasta in boiling water
13. stirring occasionally
14. until tender yet firm to the bite
15. about 8 minutes. Drain and set aside. Stir beef and cannellini beans into soup; cook and stir until soup is heated through
16. about 10 minutes. Spoon about 1/3 cup pasta into each serving bowl; ladle soup over pasta. Tips Keep pasta separate from soup for leftovers and combine when reheating.