



New Year's Good Luck Pasta Fazool

Savannah · 28/09/2024



Prep Time

1 hr 5 mins

Difficulty

Medium

Servings

6

Description

It's a scientific fact that eating pork beans or greens at the beginning of a new year brings you great luck. Just imagine if we put all three of those things together in a single dish. This New Year's good luck pasta fazool pasta e fagioli is so satisfying and delicious that even if it brought me bad luck, I'd still make it. It's best with some crusty toasted bread.

Ingredients

- 12 ounces bacon
- sliced into 1-inch pieces - ½ cup diced onion - ½ cup diced celery - 1 teaspoon salt
- plus more to taste - 2 tablespoons tomato paste - ½ teaspoon freshly ground black pepper - ¼ teaspoon dried thyme - ¼ teaspoon dried oregano - 1 pinch cayenne pepper
- or to taste - 4 cloves garlic
- finely minced - 4 cups chicken broth - 1 cup water - 1 large bunch Swiss chard - 1 (15.5 ounce) can cannellini beans
- drained - 1 ¼ cups orecchiette pasta - 1 tablespoon freshly grated Parmigiano-Reggiano
- or to taste (Optional) - 1 drizzle olive oil (Optional) - 1 pinch red pepper flakes
- or to taste (Optional)

Instructions

1. Heat a soup pot over medium heat. Add bacon; cook
2. stirring occasionally
3. until most fat has rendered and bacon begins to crisp
4. about 5 minutes. Drain off all but about 1 tablespoon fat. Add onion
5. celery
6. and salt; sauté until softened and onion turns translucent
7. 5 to 7 minutes. Stir in tomato paste
8. black pepper
9. dried oregano
10. dried thyme
11. and cayenne pepper. Cook
12. stirring occasionally
13. until tomato paste starts to caramelize onto bottom of the pot
14. about 2 minutes. Add minced garlic; cook and stir 1 to 2 minutes. Stir in chicken broth and water; increase heat to high and bring to a simmer. Reduce heat to medium; simmer while you prep Swiss chard. Remove chard leaves from stems; discard stems. Gather a handful of leaves and slice in one direction; turn and slice in other direction. Repeat with remaining chard leaves; place into a bowl and fill with water. Swish leaves to remove dirt; transfer washed leaves to another bowl
15. a handful at a time
16. to drain. Add Swiss chard to pot; simmer over medium heat until leaves become tender
17. about 10 minutes. Season with salt. Stir in beans; increase heat to high and bring to a boil. Stir in pasta; reduce heat to medium-high. Cook until pasta is tender
18. 12 to 15 minutes
19. stirring occasionally. Check and adjust seasoning. Serve immediately in large bowls; top with Parmigiano-Reggiano cheese
20. a drizzle of olive oil
21. and red pepper flakes. Chef's Notes: Any kind of pork will bring you good luck. You can use pancetta
22. fresh pork
23. or pork sausage
24. if you like. A large head of Swiss chard
25. chopped
26. should yield about 4 cups. If prepping the chard ahead
27. let mixture simmer for about 10 minutes before adding the chopped greens. You can use any other shaped pasta that you like. If it gets too thick
28. you can add more broth.