



Andrea39s Pasta Fagioli

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

I adapted this pasta fagioli recipe a bit from my grandmothers Its easy and perfect for a Sunday afternoon with fresh Italian bread

Ingredients

- - 3 tablespoons olive oil - 1 onion
- quartered then halved - 2 cloves garlic
- minced - 5 ½ cups water - 1 (29 ounce) can tomato sauce - 1 (15 ounce) can cannellini beans - 1 (15 ounce) can navy beans - ? cup grated Parmesan cheese - 1 tablespoon dried parsley - 1 ½ teaspoons dried basil - 1 ½ teaspoons dried oregano - 1 teaspoon salt - 1 pound ditalini pasta

Instructions

1. Heat olive oil in a large pot over medium heat. Cook and stir onion in hot oil until translucent. Stir in garlic and cook until tender. Reduce heat and stir in water
2. tomato sauce
3. cannellini beans
4. navy beans
5. Parmesan
6. parsley
7. basil
8. oregano
9. and salt. Simmer for 1 hour. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until tender yet firm to the bite
10. 8 to 10 minutes; drain. Stir into soup.