Pasta e Fagioli Soup

Description

I just served this as the main dish along with some fresh out of the oven (unbelievably simple to make) Crusty Rustic Bread and some fresh garlic butter. To make the garlic butter I just combine 1 small clove of crushed garlic with 1/4 cup softened butter then season it with salt and fresh ground black pepper. It's a simple and amazing dinner that everyone will love. Enjoy!



Summary

Yield: 6
Source: Cooking Classy
Prep Time: 45 minutes
Category: Soups

Pasta e Fagioli Soup

Cuisine: American
Tags: new pdf

Ingredients

- 1 cup ditalini pasta
- 1 lb ground beef or Italian sausage or a mix
- 2 tbsp olive oil
- 1 cup diced carrots
- 1 cup diced celery
- 3/4 cup chopped onion
- 1 clove garlic minced
- 3 can tomato sauce 8 oz each
- 3 cup beef broth
- 1 cup water
- 1 can 15 oz. diced tomatoes
- 1 tbsp sugar
- 1 1/2 tsp dried basil
- 1 tsp dried oregano
- 3/4 tsp dried thyme

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- 1/2 tsp dried majoram
- 1 can 15 oz kidney beans drained and rinsed
- 1 can 15 oz great northern beans drained and rinsed

Instructions

Prepare ditalini pasta according to directions on package, cooking to al dente.

Meanwhile, heat 1 Tbsp olive oil in a large non-stick saucepan over medium high heat, crumble in ground beef or sausage and cook, stirring occasionally until cooked through.

Pour beef (along with fat from beef, if you want it to be healthier you can drain the fat) into a bowl, set aside.

Heat remaining 1 Tbsp olive oil in same large saucepan, saute carrots, celery and onion over medium high heat until tender about 4 minutes, add garlic and saute 1 minute longer.

Reduce heat to a low, add tomato sauce, beef broth, water, canned tomatoes, sugar, basil, oregano, thyme, marjoram, cooked beef along, then season with salt and pepper to taste.

Cover with lid and allow to simmer 30 minutes, stirring occasionally until veggies are soft.

Add cooked and drained pasta to soup along with kidney beans and great northern beans and allow to cook 5 minutes longer.

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Serve warm with grated Romano cheese if desired.

Note: the longer the soup rests the more liquid the pasta will absorb so you can thin it with additional beef broth if desired.