Pasta Fagioli



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Recipe by: Laura Vitale

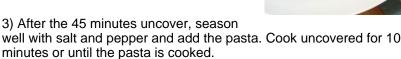
Serves 4-6

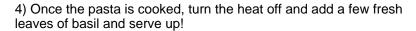
Prep Time: minutes Cook Time: minutes

Ingredients

- __3 (15oz cans) Cannellini Beans, drained and rinsed
- __1 Medium Onion, diced
- __2 Stalks of Celery, diced
- __2 Cloves of Garlic, peeled but not chopped
- _____½ cup of Marinara Sauce, or any leftover tomato sauce you have around
- __2 Tbsp Extra Virgin Olive Oil
- __Salt and Pepper, to taste
- __7 ½ cups of water
- $_{\rm 1}$ ½ cup of Ditalini Pasta, or any short cut pasta
- __4 or 5 Fresh Basil Leaves

- In a large soup pot over medium heat sauté the onions and celery with the olive oil until the veggies are soft and translucent but not browned. About 5 minutes.
- 2) Add the garlic and beans and give it a nice stir. Add the water and tomato sauce, cover turn the heat up to medium high and cook for 45 minutes.





5) I do think its absolutely necessary to have a large chunk of crusty Italian bread to dip in this amazingly delicious soup. Do not even think about eating it with crackers it has to be crusty Italian bread! Its the law!

