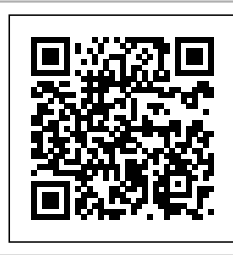


# Pasta e Fagioli 2



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 10 minutes**

**Cook Time: 4 hours 0 minutes**

## Ingredients

- 8 oz of Dried Cannellini Beans
- 4 oz of Pancetta, diced
- 2 cloves of Garlic, peeled but left whole
- 1 Carrot, peeled and minced
- 1 Stalk of Celery, minced
- 3 to 4 Plum tomatoes from a can, roughly chopped
- Drizzle of good olive oil
- Parmesan rind
- Few Sprigs of Parsley and Basil
- 8oz of Ditalini Pasta
- Salt and Pepper to taste

1) Rinse and pick through your beans, place them in a heavy duty soup pot (I use my Dutch oven) fill the pot 3/4 of the way with water, bring to a boil, reduce the heat to low, partially cover and simmer the beans for a couple of hours or until almost fully cooked.



2) Once the beans are about 3/4 of the way cooked, sauté the pancetta until crispy, remove with a slotted spoon to get rid of any excess rendered fat, add it to the beans, along with the carrot, celery, garlic, tomatoes, herbs and parm rind, partially cover and simmer on low for a couple of hours.

3) Increase the heat to medium, bring to a boil (your pot should be filled about 1/3 of the way with liquid at this point, if not add enough water to get it there) remove the rind, herb stems and garlic cloves, once to a boil add the pasta, season generously with salt and cook until pasta is al dente.

4) Serve with lots of black pepper.

NOTE: Mixture should be thick, not soupy, but if you like it more of a thin brothy style, cook the pasta separately, then ladle some in the bottom of your serving bowl and ladle the bean mixture on top.