

PASTA e FAGIOLI SOUP

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

2 tablespoons olive oil, divided
1-pound lean ground beef
1 ½ cups chopped yellow onion
1 cup diced carrots, about 2 mediums
1 cup diced celery, about 3 stalks
3 cloves garlic minced
3 8-ounce cans tomato sauce
1 Cup chicken broth
1 15-ounce can dice tomatoes
2 teaspoons granulated sugar
1 ½ teaspoon dried oregano
¾ teaspoon dried thyme
½ teaspoon dried marjoram
Salt and freshly ground black pepper
1 cup dry ditalini pasta or any small Pasta
1 15-ounce can dark red kidney beans, drained and rinsed
1 15-ounce can great northern beans, White Kidney Beans, Cannellini Beans drained and rinsed
Freshly shredded Romano or Parmesan cheese, for serving
3 tablespoons minced fresh parsley

Directions:

- Heat 1 tablespoon olive oil in a large pot over medium high heat
- Crumble in ground beef and cook, stirring occasionally until cooked through
- Drain fat from beef then transfer beef to a plate and set aside
- Heat remaining 1 tablespoon olive oil in same pot
- Add onions, carrots, and celery and sauté over medium-high heat until tender about 6 minutes
- Add garlic and sauté 1 minute longer
- Add chicken broth, tomato sauce, canned tomatoes, sugar, basil, oregano, thyme, marjoram, and cooked beef then season with salt and pepper to taste
- Bring to a boil then reduce heat to medium-low, cover with lid and allow to simmer, stirring occasionally, until veggies are soft, about 15-20 minutes
- Meanwhile, prepare ditalini pasta according to directions on package, cooking to al dente

- Add cooked and drained pasta to soup along with kidney beans and great northern beans
- Thin with a little more broth or water, if desired
- Allow to cook 1 minute longer
- Stir in parsley and serve warm with grated Romano or Parmesan cheese