

Pasta Fagioli Soup

This traditional Italian soup is made with cannellini beans, pasta, rosemary and tomatoes-a warm and savory main dish or starter soup.

- Servings: 6

Ingredients:

2 quarts Chicken Broth
3 cans Cannellini Beans
¼ cup Fresh Rosemary
3 cloves Fresh Garlic
1 Tbsp Tomato Paste
Salt & Pepper, to taste
1 lb Ditalini Pasta
2 tsp Extra Virgin Olive Oil
Romano Grated Cheese, optional



Directions:

Preparation:

Cut the fresh rosemary leaves into small pieces (taking care not to mince too small).
Peel the garlic away from the outer shell and cut into thin slices.
Place into a small bowl.

Instructions:

In a large cooking pot, set the heat on medium and sauté the olive oil and garlic.
Cook for 30 seconds and then add the chicken broth.
Let the liquid come to a rolling simmer and add the cannellini beans and juice from the can.
Add the tomato paste, rosemary, salt and pepper.
Continue to cook on medium-low for 8 minutes.
In a separate large cooking pot, boil water with a sprinkle of salt.
Cook the ditalini pasta as instructed on the box and drain.
Add the cooked pasta to the broth and taste. Add salt and pepper if necessary.
Serve hot and sprinkle with grated cheese if desired.