

Pasta Fagioli



Submitted by: Star Pooley

Rated: 4 out of 5 by 48 members

Prep Time:
10 Minutes

Cook Time:
40 Minutes

Ready In: 50 Minutes

Yields: 4 servings

"A traditional Italian soup. Serve with a crisp salad and a hot loaf of garlic bread and you have a meal! Serve with grated Parmesan cheese on top."

INGREDIENTS:

2 stalks celery, chopped	chicken broth
1 onion, chopped	2 medium tomatoes, peeled and chopped
3 cloves garlic, minced	1 (8 ounce) can tomato sauce
2 teaspoons dried parsley	1/2 cup uncooked spinach pasta
1 teaspoon Italian seasoning	1 (15 ounce) can cannellini beans, with liquid
1/4 teaspoon crushed red pepper flakes	
salt to taste	
1 (14.5 ounce) can	

DIRECTIONS:

1. In a large saucepan over medium heat, cook celery, onion, garlic, parsley, Italian seasoning, red pepper and salt until onion is translucent. Stir in chicken broth, tomatoes and tomato sauce, and simmer on low for 15 to 20 minutes.
2. Add pasta and cook 10 minutes, until pasta is tender.
3. Add undrained beans and mix well. Heat through. Serve with grated Parmesan cheese sprinkled on top.

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