

Pasta Fagioli

Ingredients

- 1 14oz. bag of cannellini beans
- 1-2 cloves garlic
- 1 35 oz. can of peeled Italian tomatoes
- 1 1lb. box of ditalini pasta
- Grated/shredded Pecorino Romano or Parmesan cheese to taste
- Crushed red pepper to taste
- Salt and pepper to taste
- Crusty Italian bread, if desired

Directions

1. Prepare beans: Sort and remove broken, cracked and small beans. Rinse beans and let soak several hours or overnight.
2. Drain. Fill pan with fresh water and cook till soft but not mushy.
3. Prepare sauce: Blend tomatoes till smooth; they will be thick liquid.
4. Saute the garlic in a small amount of olive oil till soft but not mushy. Add tomatoes and cook on low/med heat for 30-40 minutes. Spoon cooked beans into sauce and use some of the clear bean water till sauce is diluted to a soupy consistency.
5. Cook ditalini to al dente. Drain and add with beans to sauce.
6. Ladle into deep soup bowls, sprinkle red pepper, salt, pepper on as desired. Add as much grated cheese as you like; enjoy with a chunk of crusty Italian bread.

Mary-Beth says: *“My mom has been making pasta fagioli long before it become a popular dish and people realized how healthy it was! It is so delicious, especially on a cold winter night, but as a soup lover, this is a year round dish for me!”*