



PASTA FAGIOLI

pasta & beans

Some days you just want it all. Warm soothing soup and pasta all in one, the ultimate comfort! This delicious vegetable packed Pasta Fagioli is all that and more with healthy vegetables, rich broth and Ditalini pasta!

serves 6-8

½ - 1 cup Ditalini Pasta

¼ c. extra virgin olive oil

1 medium shallot, chopped

1 medium carrot, diced

1 medium celery rib, diced

1 medium fennel bulb, diced

3 garlic cloves, minced

1 tablespoon fresh thyme leaves

¼ cup flat leaf parsley, chopped

1 tablespoon fresh lemon zest

15 oz. can cannellini beans

1 ½ cups dry white wine (divided)

28 oz. can crushed San Marzano Tomatoes

4 cups organic chicken broth, unsalted

Parmigiano Reggiano Rind

15 oz. package organic spinach or kale leaves (or escarole)

Grated Parmigiano Reggiano, Pecorino Romano (or both) for serving

Add olive oil to medium stock pot or dutch oven over medium heat. Add fennel, carrots, celery and shallot and cook until just beginning to soften, 5 minutes. Add garlic and fresh thyme and cook for one minute longer. Add ½ cup white wine to deglaze and stir bits from bottom of pot. Next add the beans, flat leaf parsley, lemon zest and tomatoes and season well with kosher salt and pepper. Stir to combine and bring to a boil. Reduce heat and simmer to cook down, stirring occasionally 10-15 minutes.

Add broth, remaining 1 cup white wine, the parmigiana rind and the Ditalini. Stir until combined and simmer for at least 30 minutes stirring occasionally. Stir in the kale or spinach leaves until wilted and ladle into bowls. Finish with a sprinkling of parmigiano-reggiano or pecorino romano cheese (or both), chopped flat leaf parsley and a good drizzle of extra virgin olive oil.

Serve with warm crusty ciabatta bread and a nice glass of your favorite wine.

Gigi