



Pasta e Fagioli Soup



ingredients

- 1 cup Ditalini pasta
- 2 tablespoons olive oil, divided
- 1 pound spicy Italian sausage, casing removed
- 5 garlic cloves, minced
- 1 sweet yellow onion, diced
- 3 carrots, peeled and diced
- 2 stalks celery, diced
- 3 cups chicken broth
- 1 16 ounce can tomato sauce
- 1 16 ounce can diced tomatoes
- 1 tablespoon fresh basil, minced
- 3/4 teaspoon dried thyme
- Salt and pepper to taste
- 1 16 ounce can red kidney beans
- 1 16 ounce can white navy or Cannellini beans

directions

1. Cook pasta according to package directions. Rinse with cold water and drain well. Set aside.
2. Heat 1 tablespoon of the olive oil in a large pot and add the Italian sausage.
3. Cook sausage until browned. Crumble as it cooks. Drain off all excess fat and remove from pot.
4. Add remaining 1 tablespoon oil to the pot and stir in garlic, onion, carrots and celery. Cook until tender.
5. Stir in chicken broth, tomato sauce, diced tomatoes, spices, Italian sausage and 1 cup water.
6. Season to taste with salt and pepper.
7. Bring to boil and reduce heat and simmer until veggies are tender, about 15 minutes.
8. Drain and rinse the canned beans.
9. Stir the pasta and beans into the pot and heat through.
10. Serve hot with fresh bread sticks or Italian bread.