

## PASTA e FAGIOLI



### Ingredients:

3	15 oz. Cans	Cannellini Beans, drained and rinsed
6	Cups	Chicken Broth, divided
2	Tablespoons	Olive Oil
1	Large	Sweet Onion, chopped fine
1	Large	Carrot, chopped fine
1	Rib	Celery, chopped fine
6-8	Ounces	Italian Sausage*
2	Teaspoons	Dried Basil
½	Teaspoon	Salt
¼	Teaspoon	Black Pepper
½	Cup	Dry Red or White Wine
3	Tablespoons	Tomato Paste
3	Cloves	Garlic, minced
¾	Cup	Ditalini Pasta
¾	Cup	Fresh Kale (or Spinach), chopped fine
		Fresh Grated Parmesan for garnish

### Directions:

1. Puree one can cannellini beans with 1 cup of broth until smooth. Set aside.
2. Heat oil in large saucepan over medium heat. Add sausage, breaking it into small chunks. Add the onions, carrots, celery, basil, salt and pepper and cook until the vegetables begin to soften and the sausage is no longer pink.
3. Stir in wine, tomato paste and garlic. Cook another two minutes. Stir in pureed beans, the rest of the broth and the remaining cans of beans. Bring to a boil, add pasta and kale, and stir occasionally until the pasta is al dente – about 10 minutes.
4. Serve, topped with grated parmesan, if desired.

\*Can either be cut into coins or removed from casing and crumbled – which is what I prefer – it eats better.