

Pasta E Fagioli

Ingredients

1 c Ditalini	2 T Olive Oil
1 lb Italian Sausage (casings removed)	
3 clv Garlic (minced)	1 Onion (diced)
3 Carrots (peeled and diced)	2 Celery Stalks (diced)
3 c Chicken Broth	16 oz Tomato Sauce
15 oz Diced Tomatoes	1 t Dried Basil
1 t Dried Oregano	3/4 t Dried Thyme
15 oz Kidney Beans (drained and rinsed)	
15 oz Great Northern Beans (drained and rinsed)	
0 ds Salt	0 ds Ground Black Pepper

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Instructions

1. In a large pot of boiling water, cook pasta according to package instructions; drain well and set aside.
2. Heat 1 tablespoon olive oil in a Dutch oven over medium heat. Add sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat and set aside.
3. Add remaining 1 tablespoon oil to the stockpot. Stir in garlic, onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes.
4. Add in chicken broth, tomato sauce, diced tomatoes, basil, oregano, thyme, sausage and 1 cup water; season with salt and pepper, to taste.
5. Bring to a boil; reduce heat and simmer, covered, until vegetables are tender, about 10-15 minutes. Stir in pasta and beans until heated through. Serve immediately.