

A hearty pasta fagioli recipe

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A Hearty pasta fagioli recipe is Italian peasant comfort food.

Indulge in the warmth and richness of a classic Italian pasta dish with my pasta e fagioli recipe with pancetta. This heartwarming soup combines the flavors of pancetta, pasta and beans in a savory tomato broth. I grew up eating this pasta and fagioli. It's a classic delicious Italian recipe that uses few ingredients and comes together quickly , less than 30 minutes!!!

A few Alternatives for this Hearty pasta and fagioli recipe

First in this hearty pasta and fagioli recipe, I added pancetta, I love the add flavors. If you want to keep this soup /pasta dish vegetarian omit the pancetta. but if you want to keep the smokey flavor of pancetta and having a difficult time finding pancetta you can use bacon.

Second am using one of me favorite pasta shapes in this recipe ditalini, a small Italian tubular shaped pasta. In this recipe you can use any small shaped pasta that you like.

Third I used canned cannellini beans you can use dry beans. if you use dry soak them in water for a few hours or overnight. Drain the beans and add them to the past fagioli at the same time as when you add the marinara and chicken stock.

This hearty pasta fagioli recipe is delicious, uses a few ingredients and is make in one pan. I used my white Dutch oven

to make this all in one pot.

Ingredients

- 1 tablespoon olive oil
- 1 cup chopped pancetta
- 2 tablespoons minced garlic
- 1/2 cup chopped yellow onions
- 1 cup each chopped celery and carrots
- 2 cups marinara sauce
- 2 cups chicken stock
- 2 cups water
- 2 cups tubular pasta
- 3 cups cannellini beans
- 2 cups chopped spinach
- salt and pepper to taste
- grated parmesan

Instructions

1. Saute the pancetta in the one tablespoon of olive oil over medium high heat until crispy
2. Add the onion and garlic saute until soft and translucent
3. Add the celery and carrots saute until soft about ten minutes.
4. Add the marinara sauce , the chicken stock and the water. cover and simmer for ten minutes. add the beans, spinach and the pasta and simmer five minutes longer
5. ladle into soup bowls grate parmesan cheese over the top. ENJOY!!!