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Pasta e Fagioli

Ingredients

1 lb. ground beef
1 small onion, diced
1 large carrot, chopped
1 stalk celery, chopped
2 cloves garlic, minced
2 tins diced tomatoes
1 tin red kidney beans (w/ juice)
1 tin butter beans(w/ liquid)
0.5fl oz. white vinegar
1 ½ tsp. salt
1 tsp. oregano
1 tsp. basil
pepper
1 tsp. thyme
½ lb. Ditalini or fusilli pasta

Servings

2

Person

Preparation

- 1 Brown the ground beef in a large stock pot or Dutch Oven over medium heat
- 2 Add the onion, carrot, celery, and garlic, and saute for 10 minutes, until vegetables are tender
- 3 Add remaining ingredients, except pasta, and simmer for 1 hour, stirring often
- 4 At 50 minutes into simmer time, cook the pasta according to package directions, until al dente
- 5 Drain the pasta and add to the pot of soup
- 6 Simmer for 5-10 minutes and serve. Top with freshly grated Parmesan cheese.

Cooks Note

Serves 2
