

CHEF BABA

PASTA FAGIOLI

INGREDIENTS

- 2 18.5 oz. Cans Cannelini Beans
- 1 box Ditalini or Orzo Pasta
- 2 cups Vegetable or Chicken Broth
- 1 cup canned Plum Tomato
- 3 tbsp. Garlic - minced
- 3 oz. Imported Parmesan Cheese
- 2 oz. Extra Virgin Olive Oil
- 2 oz. Sweet Butter
- 1 Bay Leaf
- 1 tsp. Crushed Red Pepper
- 3 tbsp. Fresh Italian Parsley - chopped
- 1 pinch Oregano - dried
- Salt & Pepper to taste
- Mirepoix

OPTIONAL: cooked Italian sausage,
prosciutto

METHOD

Saute garlic stirring until translucent about
3 min. - add Mirepoix.

Add beans with the juice, tomato, broth &
remaining ingredients except the pasta.
Bring the soup to a boil & then lower to a
simmer for 20 -30 minutes depending how
thick you like your soup. Place the pre-
cooked al dente pasta in the serving bowls &
ladle the hot bean soup on top. Garnish with
a sprinkle of parmesan.

BON APPÉTIT