

Pasta e Fagioli ala Chef Baba

Ingredients:

- 2 18.5 oz. cans Cannellini Beans, drained and rinsed
- 1 box Ditalini or Orzo Pasta
- 2 cups Vegetable or Chicken Broth
- 1 cup canned Plum Tomato, crushed
- 3 tbsp. Garlic - minced
- 3 oz. Imported Parmesan Cheese, grated
- 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 (2 parts onion, 1 part celery, 1 part carrot), diced
- OPTIONAL: cooked Mild Italian sausage, prosciutto

Instructions:

1. Start by preparing the Mirepoix. Finely dice the onion, celery, and carrot. Set aside.
2. In a large pot, heat the olive oil over medium heat. Add the minced garlic and sauté for about 3 minutes until translucent, stirring frequently to prevent burning.
3. Add the diced Mirepoix to the pot and sauté for an additional 5 minutes, until the vegetables are tender.
4. Pour the canned tomatoes and chicken broth into the pot, and add the bay leaf, oregano, and crushed red pepper. Stir well and bring to a boil.
5. Add the cannellini beans, reduce the heat to low, and let the soup simmer for 20-30 minutes, or as thick as you want.
thickness.

6. While the soup is simmering, cook the pasta in a separate pot according to the package directions. Drain the pasta and set it aside.
7. Once the soup has finished cooking, remove the bay leaf and stir in the sweet butter until it has melted and combined with the soup.
8. If you are using optional cooked sausage or prosciutto, now is the time to add it to the pot and stir it in.
9. To serve, spoon a portion of the cooked pasta into each serving bowl. Ladle the hot bean soup on top of the pasta.

Sprinkle each serving with grated Parmesan cheese and chopped fresh parsley.