

# upclose & tasty

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## *Pasta Fagioli*

*Inspired by my Mom*

### **Ingredients**

Olive oil

1 pound ground beef (or other meat of your choice)

1 yellow onion, diced

1-2 cups of carrots, thinly chopped in slices/coins

1-2 cups of celery, chopped

1 28 ounce can crushed tomatoes

1 can red kidney beans

1 can white kidney beans

4 cups of beef broth

**Note:** I picked up two boxes (8 cups) of beef broth in case the meat, beans and veggies absorb too much of the broth during the cooking process.)

1.5 teaspoons oregano

1.5 teaspoons black pepper

1-2 tablespoons fresh parsley, chopped

1 package of Ditalini pasta

**Optional:** Dash of hot sauce like Sriracha or Cholula

### **Preparation**

1. Add 1-2 tablespoons of olive oil to a dutch oven over medium heat.
2. Brown the meat.
3. Once browned, add the onion, carrots, celery and crushed tomatoes.
4. Drain and rinse the beans and add to the pot.
5. Add 4 cups of beef broth - add more if needed during the cooking process).
6. Add the oregano and black pepper.
7. Let simmer for 45 minutes to an hour.
8. Cook the pasta according to instructions **separately** from the rest of the soup.
9. Do not combine pasta with soup until serving in individual bowls to keep the broth from being completely absorbed.
10. Store pasta and soup separately.

**Enjoy!**