

Pasta e Fagioli Soup w. Italian Sausage (Pasta & Bean Soup)



Ingredients:

- 2 tbsp Olive Oil
- 2 med Onions, chopped
- 4 cloves Garlic, finely chopped
- 2 Carrot, peeled & chopped
- 2 stalks Celery, chopped
- 8-10 sweet Italian Sausages, casing removed & crumbled
- 4 tsp dry Oregano
- 2 tbsp dry Basil
- 2 tsp red Pepper flakes, to taste
- 3 cups canned chopped Tomatoes with juice
- 7 cups vegetable stock
- 2 cans Progresso Cannellini Beans
- 2 cups small Ditalini Pasta
- 4 tbsp chopped Italian Parsley
- Parmesan Cheese, to taste

Instructions:

Heat olive oil in a large heavy pot over medium high heat.
Cook onion in oil 2 minutes.
Stir in garlic, celery and carrots and cook for 3 minutes.
Add and brown crumbled sausage.
Add basil, oregano and red pepper.
Toss to coat.
Stir in tomatoes and stock.
Bring to a boil.
Reduce heat and simmer 30 minutes.
If necessary, add an additional cup of stock or water and stir in beans and tiny pasta.
Simmer for 6-8 minutes or until pasta is tender.
Stir in parsley and serve hot with grated Parmesan cheese.

Source:

<https://www.food.com/recipe/pasta-e-fagioli-italian-soup-with-italian-sausage-38088>