

Pasta e Fagioli

This is the classic Italian pasta and bean soup. It's a Sunday night stand-by at our house and with a green salad and some French bread it's all you need, flavorful and filling.

Ingredients:

Serves 4

¼ pound bowtie pasta
4 slices bacon
2 tablespoons olive oil
½ yellow onion chopped
2 cloves garlic minced
1 celery rib, coarsely chopped
1 medium carrot, coarsely chopped
1-15 ounce can cannellini beans
1-15 ounce can diced tomatoes
5 cups chicken stock
Salt and pepper to taste
2 tablespoons chopped parsley
2 tablespoons Parmesan cheese

Preparation:

Cook the pasta in boiling water until al dente, about 12 minutes. Drain the pasta and toss it with a tablespoon of olive oil. Set aside.

While the pasta is cooking, fry the bacon until crisp. Pat excess grease off the bacon strips and coarsely chop them. Set aside.

In a large sauce pan warm 1 tablespoon of olive oil over medium heat and add the onion, garlic, celery and carrot. Sauté until fragrant and tender but not brown, about 5 minutes.

Add the beans, tomatoes, bacon and pasta and mix well. Add the chicken stock and let simmer for 15 minutes until the flavors have blended. Add salt and pepper to taste. Serve steaming hot in pasta bowls with a garnish of chopped parsley and Parmesan cheese.