



Pasta Fagirole alla Nicole

RECIPE

Ingredients

- ½ cup virgin olive oil + more for drizzling over served soup
- 4 large garlic cloves minced
NOTE: I am unable to take garlic and use ginger root, fresh
- 2 t minced fresh rosemary leaves; you can use dried
- 1 ½ cups canned, chopped tomatoes
- 6-7 cups vegetable stock; chicken stock is extra tasty
- 150 grams small pasta; shells, elbows, as you like to soak up the sauce
- 4 cups cannellini beans; best fresh cooked, if not from jar NOT can (no taste)

Instructions

- Heat oil slowly in a stock or soup pot
- Add garlic (ginger) and rosemary and heat about 2 mins
- Add the tomatoes and a generous amount of salt and pepper and simmer 3-4 minutes
- Add stock and bring to a boil
- Lower heat and simmer 5 minutes
- Add pasta to simmering broth and cook until almost tender 7-10 minutes depending on the pasta
- Add cooked beans and simmer for 3-4 more minutes to blend the flavors & finish cooking pasta
- Adjust seasonings to taste

Serving/Notes

- Serve in soup bowls with olive oil drizzled on top and crusty fresh bread
- Add an in season salad and you have a complete meal