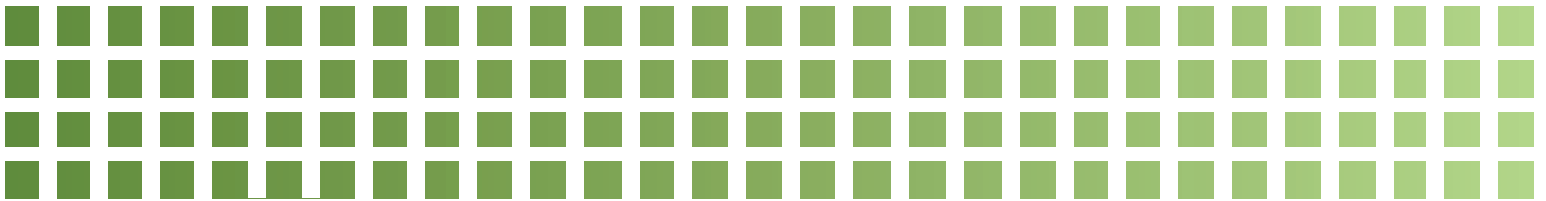


PASTA E FAGIOLI



You will need:

- 2 tablespoons of extra virgin olive oil
- 1 medium onion, chopped
- 1 celery stalk, chopped
- 1 carrot, peeled and chopped
- 2 garlic cloves, peeled and chopped
- 1 14-ounce can of chopped tomatoes
- 2 bay leaves
- 2 teaspoons dried basil
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 4 cups chicken stock
- 2 cups water
- 1 Parmigiano Reggiano rind (optional)
- 1 can of white cannellini beans, drained
- 1/4 cup elbow pasta
- Kosher salt and freshly ground black pepper
- Chopped fresh basil



Cooking directions:

Heat olive oil in a soup pot. Add onion, celery, carrot and garlic, and sauté for 5 minutes. Add tomatoes, bay leaves, dried herbs, chicken stock, water and cheese rind. Bring to a boil, cover and reduce heat to low. Simmer for 30 minutes. Add beans and pasta, and continue to simmer until pasta is cooked—about another 8 minutes. Remove and discard cheese rind, and season soup with salt and pepper. Serve in bowls garnished with basil ... and maybe another drizzle of olive oil.