

Pasta E Fagioli Soup

Ingredients:

- 2 Tbsp olive oil, divided
- 1 lb lean ground beef
- 1 ½ cups chopped yellow onion
- 1 cup diced carrots (about 2 medium)
- 1 cup diced celery (about 3 stalks)
- 3 cloves garlic, minced (1 Tbsp)
- 3 (8 oz) cans tomato sauce
- 2 (14.5 oz) cans chicken broth
- 1 (15 oz) can diced tomatoes
- 2 tsp granulated sugar
- 1 ½ tsp dried basil
- 1 tsp dried oregano
- ¾ tsp dried thyme
- ½ tsp dried marjoram
- Salt and freshly ground black pepper
- 1 (15 oz) can dark red kidney beans, drained and rinsed
- 1 (15 oz) can great northern beans, drained and rinsed
- 1 cup dry ditalini pasta, cooked
- 3 teaspoons dried parsley
 - (or 3 Tablespoons of fresh)
- Serving: shredded Parmesan cheese

Instructions:

1. Heat 1 Tbsp olive oil in a large stock pot over medium high heat. Brown ground beef. Drain fat from beef and transfer the beef to a plate, set aside.
2. Heat remaining 1 Tbsp olive oil in the same pot and add onions, carrots, and celery. Saute about 6 minutes or until tender. Add garlic and saute 1 minute only.
3. Add chicken broth, tomato sauce, canned tomatoes, sugar, basil, oregano, thyme, marjoram and cooked beef.
4. Taste and season with salt and pepper.
5. At this point you may need to add ½-1 cup of water if needed to make soupier if desired.
6. Bring to a boil then reduce heat to medium-low, cover with lid and allow to simmer, stirring occasionally, until veggies are soft, about 15 - 20 minutes.
7. Meanwhile prepare ditalini pasta according to directions on package, cooking to al dente.
8. Add cooked and drained pasta to soup along with kidney beans and great northern beans. Allow to cook 1 minute longer.
9. Stir in parsley, serve warm with Parmesan cheese.