



## hearty pasta fagioli soup

This recipe for Pasta Fagioli Soup was, at one time, called Pasta FaJulie as I endlessly begged Lisa to create it for me. You see, I'm a sucker for classic Italian dishes, especially this hearty soup of pasta, beans and vegetables. Scrumptious and heartwarming spoonful after spoonful, this soup doesn't disappoint.

SERVES: 6



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& lisa gnat

### ingredients

- 2 tbsp olive oil
- 1 medium white onion, coarsely chopped
- 2 large carrots, peeled and coarsely chopped
- 1 large garlic clove, minced
- 6 cups chicken broth
- 1 (28oz) tin diced tomatoes
- ¾ cup dry pasta (small shape, such as mini shells macaroni)
- 1½ cups canned white kidney (cannellini) beans, rinsed and drained
- 1½ cups canned chickpeas, rinsed and drained
- ¼ cup freshly grated Parmesan cheese
- 2 tbsp finely chopped fresh basil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

### directions

- 1.** In a large soup pot, heat olive oil over medium heat. Add onions and carrots, cook 5 minutes to soften, stirring occasionally. Add garlic, stirring for 1 minute. Add chicken broth and tin of diced tomatoes with their juices. Bring to a boil over high heat. Reduce heat to low and simmer, partially covered, for 20 minutes.
- 2.** Meanwhile, in a small saucepan, cook pasta according to package directions. Drain and set aside.
- 3.** After soup has cooked for 20 minutes, add white kidney beans and chickpeas, simmering partially covered for 10 minutes.
- 4.** Remove 2 cups of bean soup and place in food processor. Puree, return to soup pot and bring to a boil over high heat. Add cooked pasta, Parmesan, basil, salt and pepper, simmering 5 minutes. Serve with additional Parmesan cheese.

*“The trouble with eating Italian food is that five or six days later you’re hungry again”*

— — GEORGE MILLER

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