

PASTA E FAGIOLI (PASTA AND BEANS)

Cooking Details

- **Yield:** 4 servings
- **Preparation Time:** 15 minutes
- **Cooking Time:** 45 minutes
- **Total Time:** 1 hour

INGREDIENTS:

- **12 oz cannellini beans**, cooked (about 2 cups)
 - **12 oz short pasta** (ditalini, ditali, or mixed short pasta)
 - **4 cherry tomatoes**, halved
 - **2 garlic cloves**, peeled
 - **2 celery stalks**, cut into large pieces
 - **3–4 tablespoons extra-virgin olive oil**
 - **Salt**, to taste
 - **Fresh chili pepper**, to taste (or crushed red pepper flakes)
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Instructions

1. Prepare the Base

In a large pot, add the garlic cloves, cherry tomatoes, celery, and cooked cannellini beans. Cover with cold water, drizzle in a little olive oil, and cook over medium heat for **10 minutes**.

2. Cook the Pasta

Bring the pot to a boil.

Add the pasta and salt to taste, then cook for **about 10 minutes**, or until the pasta is al dente.

3. Finish the Dish

Once the pasta is cooked, turn off the heat.

Add fresh chili pepper (or crushed red pepper) to taste.

Let the Pasta e Fagioli rest for **a few minutes** before serving so the flavors can blend.

4. Serve

Ladle into bowls and drizzle with extra-virgin olive oil if desired.

Tips & Tricks

- For a creamier texture, mash a few spoonfuls of beans before adding the pasta.
- You can replace fresh tomatoes with **2 tablespoons tomato purée** for a richer color.
- If the soup becomes too thick, add a little hot water or broth.
- Excellent reheated the next day—becomes even more flavorful!