

Pasta e Fagioli



Ingredients:

1½	c	Kidney Beans, fully cooked
2	T	Olive Oil
360	ml	<i>Nana</i> Pasta Sauce (Amatriciana)
1½	c	Chicken stock
½	c	Carrot, diced
¾	c	Ground Pork, fully cooked (measure after cooking)
		Salt to taste
		Black Pepper to taste
		Chili Flakes to taste
⅔	c	Pasta, short (Caporelli, Shells, Macaroni, Rotelle, etc.), dried measurement

Preparation:

Bring 2-liters of water to a boil and add ½-tablespoon salt.

In a separate soup pot, add the olive oil, beans, *Nana* Pasta Sauce (Amatriciana), chicken stock, ground pork, and diced carrot. Bring to a boil. Cover and simmer on low heat for 10-minutes.

Meanwhile, drop ⅔-cup of dried pasta into the boiling salted water and cook until “al dente”, according to package directions. Drain the pasta in a colander.



Back to the soup: When the 10-minutes are up, remove the soup from heat. Taste the soup, and then season with salt and pepper, if necessary. If desired, add chili flakes to taste as well. Add the drained pasta to the soup. Stir to mix well.

Serve hot or cold, as an appetizer, or as a hearty lunch. Garlic bread makes a great accompaniment.

Yield: about 4 - 6 servings.

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For best results always use *Nana* Pasta Sauce.