

Chef Anthony's Pasta e Fagioli

Recipe courtesy of Chef Anthony Mandriota

Serves 6

Supplies

1 large saucepan

Ingredients

1 tablespoon olive oil
1lb Italian sausage (sweet or hot), ground
2 stalks celery, diced
1 medium yellow onion, diced
1 medium carrot, diced
3 cloves garlic, minced
1 tablespoon dried basil
1 teaspoon dried oregano - optional
1/4 teaspoon crushed red pepper flakes
Salt and black pepper to taste
16 oz chicken stock
2 medium tomatoes, peeled, seeded, chopped
8 oz tomato puree
1 cup dried Ditalini pasta
1 (15 oz) can cannellini beans with liquid

Procedure

1. Heat olive oil in a large saucepan over medium heat. Sauté ground sausage until browned
2. Add celery, carrot, onion, basil, red pepper, and salt. Sauté until Onion is translucent (about 5 minutes)
3. Add Garlic and sauté for one minute.
4. Stir in chicken stock, tomatoes and tomato puree. Simmer on low for 15 minutes.
5. Add ditalini pasta, and cook 10 minutes or until pasta is tender. Add more stock if needed.
6. Add undrained can of beans and mix well.

Heat throughout

7. Serve with grated Parmesan cheese, sprinkled on top