

DENE

Pasta e Fagioli



Ingredients:

- 2 (15-ounce) cans cannellini beans, rinsed
- 1 cup water
- 2 tablespoons extra-virgin olive oil, plus extra for drizzling
- 2 onions, chopped fine
- 2 carrots, peeled and chopped fine
- 1 celery rib, chopped fine
- 2 ounces pancetta, chopped fine
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 2 tablespoons tomato paste
- 4 garlic cloves, minced
- $\frac{1}{4}$ teaspoon red pepper flakes
- 4 cups chicken broth
- 4 ounces (1 cup) Barilla Ditalini Pasta
- 2 ounces Parmesan cheese, grated (1 cup), plus extra for serving
- $\frac{1}{2}$ cup finely chopped fresh basil

Method:

1. Process 1 can of beans and water in food processor until smooth, about 30 seconds. Set aside.
2. Heat oil in large saucepan over medium heat until shimmering. Add onions, carrots, celery, pancetta, salt, and pepper and cook until vegetables are softened, about 10 minutes.
3. Add tomato paste, garlic, and pepper flakes, if using, and cook until fragrant, about 2 minutes. Stir in broth, remaining can of beans, and pureed bean mixture. Bring to boil, reduce heat to medium-low, and simmer, stirring occasionally, until flavors have melded, about 10 minutes.
4. Increase heat to medium and bring to boil. Add pasta and cook, stirring occasionally, until pasta is al dente, about 12 minutes. Off heat, stir in Parmesan and basil. Serve, drizzled with extra oil and passing extra Parmesan separately.

TO MAKE AHEAD: At end of step 3, let soup cool completely. Refrigerate soup for up to 2 days or freeze for up to 1 month. Let frozen soup thaw completely in refrigerator before reheating. To serve, bring soup to boil and continue with step four.