



# PASTA E FAGIOLI (ZUPPA AMAZING)

GREAT WITH A SALAD AND SOME CRUSTY BREAD! IT IS VERY SIMILAR TO THE OLIVE GARDEN RECIPE. ALTHOUGH THIS SOUP CONTAINS MANY INGREDIENTS, IT IS VERY EASY TO MAKE. ENJOY!

- 1 lb fresh ground chuck
- 1 small onion diced
- 1 large carrot sliced thin
- 3 stalks celery chopped
- 2 cloves garlic minced
- 2 14.5 oz. cans diced tomatoes
- 1 15 oz can kidney beans with liquid
- 1 15 oz can Great Northern beans with liquid
- 1 15 oz can tomato sauce
- 1 12 oz can V8 juice
- 1 tbsp white vinegar
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp dried thyme
- 8 oz ditali pasta or any small pasta of choice

- 1** Brown meat in a Dutch oven and drain.
- 2** Add onion, carrot and celery and saute for 10 minutes.
- 3** Add remaining ingredients, except pasta, and simmer for 1 hour.
- 4** Cook pasta in a separate pan. Drain and add to soup prior to serving.