

Savory Pasta Fagioli

SERVINGS
8

PREP TIME
20 MIN

COOK TIME
1 HR

TOTAL TIME
1 HR 20 MIN

Indulge in the rich flavors of our Savory Pasta Fagioli—a hearty soup brimming with a medley of vegetables, beans, and aromatic spices. It's sure to please the whole crowd.



ORGANIZING
a Plant Based Life.com

Ingredients

Directions

Let your creativity shine! Our recipes are just starting points, perfect for adding your own personal touch. Feel free to adjust the quantity of vegetables and beans based on your preference; there's no need for precise measurements. Trust your taste buds and tailor the spice levels to your liking.

1

- Olive Oil
- 1 Large Onion
- 4-6 Ribs Celery
- 1 Bag (16 oz) Baby Carrots
- 1 Zucchini

PREPARE VEGGIES

- Heat drizzle of oil in an 8 qt stockpot over medium heat.
- Dice onions and add to pot.
- Chop celery, carrots, and zucchini into bite-sized pieces, adding them to the pot one by one. Mix well after incorporating each ingredient.
- Cook down about 5 more minutes, until onions are translucent.

2

- 3 Bay Leaves
- 2 tsp EACH: Dried Basil, Oregano & Thyme, Salt
- 1 tsp Pepper
- 2 T Minced Garlic

ADD SPICES

- Add all spices and mix well.
- Cook another 2-3 minutes, stirring often.

3

- 1 Can (28 oz) Italian Flavored Diced Tomatoes
- 2 Cans Cannellini Beans
- 2 Cans Kidney Beans
- 2+ Containers Vegetable Broth (32 oz each)
- 2 T Tomato Paste

ADD REMAINING SOUP INGREDIENTS

- Add tomatoes.
- Drain & rinse beans and add to pot. Mix well.
- Add vegetable broth to desired consistency.
- Add tomato paste and mix well.
- Bring to low boil, then simmer for about 1 hour, stirring often.

4

- 1 (16 oz) Pkg Ditalini Pasta

OPTIONAL:

- 1 Package of Favorite Plant Based Sausage

WHILE SOUP IS SIMMERING:

- Taste and add more seasonings to preference, more salt is likely needed.
- **SEPERATELY PREPARE NOODLES** according to package instructions, set aside - do not add to soup.
- **IF DESIRED, SEPERATELY PREPARE PLANT BASED SAUSAGE** according to package instructions, set aside.

TO SERVE: Combine noodles and plant based v-sausage in bowl and top with soup. Salt & pepper to taste, add fresh basil (if available), and sprinkle on **Nutritional Yeast** (if desired).