



Pasta Fagoli (Pasta Fazool)

Ingredients:

1 can white beans, drained
4 cups chicken stock
1 can diced tomatoes
1 zucchini, diced
2 carrots, diced
1 onion, diced
2 cloves garlic, minced
1 cup chopped spinach
2 cups ditalini
2 tbsp olive oil

Directions:

Bring a large pot of salted water to a boil and cook ditalini according to package directions. Drain pasta on the side of the sink, leaving a little bit of pasta water (about 2-3 tbsp) with the ditalini.

Meanwhile, in a large pot, heat olive oil until shimmering, add onions, carrots and zucchini and cook, stirring frequently until onions are translucent – about 8 minutes. Add garlic and cook until fragrant – about 30 seconds.

Add beans and diced tomatoes. Stir to combine, scraping up the browned bits from the bottom.

Add chicken stock and spinach and bring to a boil. Reduce heat to low and add pasta and pasta water. Let simmer 15 more minutes – until veggies are tender and serve right away.