

# PASTA E FAGIOLI SOUP

COPYCAT OLIVE GARDEN REVISED BY BRANDEE

## INGREDIENTS:

½ LB OF GROUND BEEF OR GROUND TURKEY

1 ½ LB OF GROUND ITALIAN SAUSAGE

1 T OIL

1 MEDIUM ONION – DICED SMALL

3 CARROTS – DICED SMALL

1 CUP CELERY – DICED SMALL

3 GARLIC CLOVES – MINCED

1 – 28 OZ CAN CRUSHED TOMATOES

1 – 16 OZ CAN TOMATO SAUCE

\*4 CUPS BEEF BROTH / CAN ALSO USE BEEF BOUILLON WITH WATER

1 – 15 OZ CAN OF RED KIDNEY BEANS WITH LIQUID/ CAN ALSO USE WHITE BEANS

1 – 15 OZ CAN OF GREAT NORTHERN BEANS WITH LIQUID

1 TSP SALT + MORE TO TASTE

2 TSP DRIED OREGANO

2 TSP DRIED BASIL

2 TSP DRIED THYME

1 TSP PEPPER

8 OZ DRY DITALINI PASTA

\*PARMESAN CHEESE OR MOZZARELLA FOR TOPPING

## INSTRUCTIONS:

IN A LARGE SKILLET OVER MEDIUM-HIGH HEAT, HEAT 1 T OIL AND SAUTE ONION FOR ABOUT 3 TO 5 MINUTES. ADD MINCED GARLIC, SALT, OREGANO, BASIL, THYME, PEPPER AND GROUND MEAT TO THE SKILLET AND CONTINUE TO COOK AND STIR UNTIL MEAT IS FULLY COOKED. ADD MEAT TO THE CROCK POT OR SLOW COOKER. ADD CARROTS CELERY, CRUSHED TOMATOES, TOMATO SAUCE, BROTH, AND BEANS.

COVER AND COOK ON LOW FOR 6 TO 8 HOURS OR UNTIL VEGGIES ARE TENDER.

MEANWHILE, PREPARE PASTA ACCORDING TO PACKAGE AND DRAIN. SET ASIDE.

WHEN SOUP IS ABOUT 10 MINUTES FROM BEING DONE, ADD COOKED PASTA AND STIR TO MIX THROUGH. TASTE AND ADJUST SEASONING IF NEEDED. LADLE INTO BOWLS AND TOP WITH CHEESE.

\*USE MORE BROTH IF TOO THICK. YOU CAN USE WATER TOO, BUT IF SO, YOU WILL NEED TO ADJUST SEASONING.