

# Pasta e Fagioli

Serves 4-6 / Prep time 15 minutes / Cook time 20 minutes

## Ingredients

- ☐ 1 medium onion, diced
- ☐ 6oz. pancetta or guanciale, diced (optional)
- ☐ 1tbl tomato paste
- ☐ ½ cup fresh or canned cherry tomatoes, diced
- ☐ 2 tsp dried Italian seasoning
- ☐ 1 tsp crushed chili flakes
- ☐ 1 ½ cups chicken or vegetable broth, plus more as needed
- ☐ Parmesan rind (optional)
- ☐ 1 Cup dried Etto Ditalini pasta
- ☐ 2 15oz cans cannellini beans
- ☐ Kosher salt and pepper
- ☐ Good quality olive oil, for serving
- ☐ Grated parmesan or pecorino romano, for serving
- ☐ Sliced bread, for serving

## Instructions

### STEP 1

Heat 1 tbl olive oil In a large, heavy bottomed pot over medium high heat. Add onions and cook until beginning to brown. Add pancetta or guanciale to the pot and reduce heat to medium. Cook until beginning to brown and some of the fat renders out. Add tomato paste, cherry tomatoes, Italian seasoning and cook until tomatoes begin to simmer, about 1-2 minutes.

### STEP 2

Add the broth along with the parmesan rind, pasta, and canned beans. Bring pot to a simmer and cook until pasta is al dente, adding more liquid as needed to maintain a relatively saucy consistency. About 8-10 minutes.

### STEP 3

Remove parmesan rind and discard. Season with salt and pepper. Portion into bowls and garnish with cheese, olive oil, and chili flakes. Serve with bread and enjoy!