



Pasta E Fagioli



Ingredients

White Wine
1 Lb. Dried Cannellini Beans
4 Cloves Garlic (Diced)
1/3 C. Chopped Fresh Parsley
6 C. Chicken Stock
Vito & Joe's Extra Virgin Olive Oil
Freshly Ground Black Pepper

1 Lb. Ditalini
½ C. Breadcrumbs
½ Lb. Pancetta
½ Large Yellow Onion (Diced)
1 C. Pureed Fresh Tomatoes
Salt
6 C. Water

How to Prepare

In large pot bring 6 C. water and 1 Lb. cannellini beans to a boil. Boil for 5-10 minutes at a rapid boil; reduce to a simmer and simmer for about an hour until beans are tender. When beans are tender remove from water and set aside, but do not discard the water. Add 6 C. chicken stock to the bean water and turn to medium high heat.

In a separate saucepan add 1/3 C. Vito & Joe's Extra Virgin Olive Oil and turn to medium high heat. Add pancetta and onions to the saucepan and cook 5-8 minutes. After 5-8 minutes add the garlic, cook until pancetta is browned and the onions are translucent. Add ½ C. white wine to pancetta, onions and garlic; deglaze the pan using the white wine. Add the tomato puree and cook down 1-3 minutes. Add the beans to the tomato and onion mixture and stir; followed by the cheese and then stir. Continue to cook down stirring intermittently. Add salt and freshly ground black pepper to taste

In pot with chicken stock and bean water add 1 t. salt and pasta. Bring to a rapid boil; boil 5-10 minutes and then turn off heat. Drain pasta but do not discard the liquid the pasta was cooked in. Once pasta is cooked add pasta to the saucepan with the onions, garlic and tomato puree and stir. Add the liquid from the pasta pot to the bean, onions, garlic, pasta and tomato mixture and stir. Add breadcrumbs and stir. Bring to a boil and cook 3-5 minutes until it just begins to thicken. Serve with your favorite garlic bread and garnish with fresh parsley.

Bon Appétit!