Pasta e Fagioli

Ingredients

- 3 tsp vegetable oil
- 12 ozs onion chopped
- 14 ozs celerly diced
- 2 cups red kidney beans, drained & rinsed
- 88 ozs beef bouillon
- 2 1/2 tsp pepper
- 1 1/2 tsp tobasco
- 8 oz dry pasta shells
- 2 lbs ground beef
- 14 ozs carrots slivered
- 48 ozs tomatoes, canned/diced
- · 2 cups white kideny beans (or cannellini), rinsed and drained
- 3 tsp oregeno
- 5 tsp parsely
- 48 ozs Marinara sauce

Instructions

Saute beef in oil in large 10 quart pot until beef starts to brown. Add onions, carrots, celery and tomotoes and simmer for 10 minutes. Drain and rinse beans and add to pot. Also add beef stock, oregeno, pepper, tobasco, marinara and parsely. Simmer about 45 minutes. Add pasta in last 10 minutes.

Summary

Yield: 20 Prep Time: 1 hour Category: Soups Cuisine: Italian