

Pasta Fagioli (Friuli-Venezia Giulia)

Description

One of Jerry & Derek's favorites. serve with crescents.

Ingredients

- 1 cup chopped onion (1 large)
- 3 ozs pancetta or bacon, chopped
- 3 cloves garlic, thinly sliced
- 1 tbsp olive oil
- 3/4 cup dry red wine
- 2 cans 15 or 19 ounce cannellini (white kidney beans), rinsed and drained
- 2 cl 14 ounce chicken broth
- 1 can 28 ounce san marzano crushed tomatoes or regular crushed tomatoes
- 1 tsp salt
- 1/4 tsp crushed red pepper
- 10 ozs dried ditali pasta (1 1/2 cups)
- 1/4 cup snipped fresh basil
- 1 tbsp snipped fresh oregano
- Fresh oregano leaves (optional)

Instructions

1 In a 4-quart dutch oven, cook onion, pancetta, and garlic in hot oil over medium heat about 5 minutes or until onions is tender, stirring occasionally. Add wine, scraping up any crusty browned bits

2 Stir in drained beans, broth, tomatoes, salt, and crushed red pepper. Bring to boiling: reduce heat. Simmer, covered, for 20 minutes.

3 Meanwhile, cook pasta according to package directions: drain. Stir cooked pasta, basil and snipped oregano into bean mixture. If desired, garnish with oregano leaves.

Summary

Yield: 6

Source: Tracy DiCamillo - Ultimate Italian Recipes

Prep Time: 45 minutes

Category: Pasta

Cuisine: Italian