

# Pasta e Fagioli

## Ingredients

- 3 tsp vegetable oil
- 12 ozs onion - chopped
- 14 ozs celery 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 kidney beans (or cannellini), rinsed and drained
- 3 tsp oregano
- 5 tsp parsley
- 48 ozs Marinara sauce

## Summary

**Yield:** 20

**Prep Time:** 1 hour

**Category:** Soups

**Cuisine:** Italian

## Instructions

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