

Pasta Fagioli

Warm up on a cool day with an Italian classic, Pasta Fagioli. This hearty soup boasts flavors of tomato and garlic while featuring beans, squash and pasta.

Ingredients

- 1 tbsp. olive oil
- 3/4 cup chopped red onion
- 2 tsp. finely chopped garlic
- 1/4 tsp. crushed red pepper flakes
- 4 cups chicken broth
- 1 (16-oz) can cannelloni beans
- 1 (14.5-oz) can diced tomatoes
- 2/3 cup uncooked ditalini pasta
- 1 cup each diced zucchini and yellow squash
- 1/3 cup chopped flat-leaf parsley
- 1/2 tsp. salt
- Garnish with grated parmesan cheese



Directions

- Heat oil in a large saucepan over medium heat; add onion, garlic and crushed red pepper flakes. Cook 3 minutes, stirring.
- Add broth, cannelloni beans and the diced tomatoes along with the juice from the can. Bring to a boil, stirring a few times.
- Add pasta; reduce heat to low, cover and simmer 5 minutes.
- Uncover; stir in diced zucchini, yellow squash, parsley and salt.
- Continue to simmer uncovered for 2 more minutes or until pasta is just al dente (firm to the bite).
- Remove from heat and cover saucepan. Let soup stand to develop flavors and for the pasta to swell.