

Pasta y Fagioli Soup

Makes 8 servings



- 1 tablespoon butter*
- 1 cup onion, diced*
- 1 cup carrot, sliced*
- 1 cup celery, sliced*
- 24 ounces chicken sausage, crumbled*
- 6 cups chicken broth*
- 1½ tablespoons dried basil*
- 1½ tablespoons dried oregano*
- 1 cup uncooked orrechiette pasta*
- 3 cups zucchini, diced (about 2 small zucchini)*
- 2 (14.5-ounce) can stewed tomatoes, undrained*
- 2 (15-ounce) can red kidney beans, rinsed and drained*
- 2 (15-ounce) can cannellini beans, rinsed and drained*
- 1 jar **Costantino's Kitchen Tomato/Basil Pasta Sauce***
- 1 cup shredded Parmesan cheese*

Heat a large saucepan over medium high heat. Add butter and sauté onions, carrots and celery until onions are translucent, about 5-10 minutes. Add sausage and cook 2 minutes, stirring constantly. Add broth, pasta and herbs; bring to a boil. Cover, reduce heat, and simmer 4 minutes. Add zucchini and tomatoes and return to a boil. Cover, reduce heat, and simmer 2 minutes. Add beans and pasta sauce and simmer for 3 minutes or until pasta and zucchini are tender. Serve, garnished with Parmesan cheese.



Mangia bene!!

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