

Pasta Fagioli Soup

1/3 cup extra virgin olive oil
4 large garlic cloves, whole
1 (15-oz.) can cannellini beans with liquid
20 oz. water
2 cubes chicken bouillon
1 (14-oz.) can chicken broth
1 (28-oz.) can tomato sauce
1 tsp. Italian seasoning

1/8 tsp. red pepper flakes
1 bay leaf
1 tsp. basil
pinch salt
black pepper to taste
1/2 to 3/4 lb. Ditalini pasta
1 cup Locatelli or Parmesan cheese, grated

Heat oil in a sauce pot.

Add garlic and sauté over medium heat.

When the garlic is soft and brown on both sides, remove it from the pot by squeezing the garlic with a wooden spoon against the inside wall of the pot to remove liquid.

Discard garlic pulp.

Carefully add to the oil (hot oil will splatter) the cannellini beans with liquid, water, chicken bouillon cubes, chicken broth, tomato sauce, Italian seasoning, red pepper flakes, bay leaf, basil, salt and black pepper.

Mix well and simmer for 5 minutes.

Bring to a boil and add the Ditalini pasta to the pot, reduce heat and simmer for approximately 15 minutes stirring frequently or until the pasta is al dente.

Serve immediately with grated cheese.

Optional, add more water or broth if you desire a thinner soup and lighter tomato base because soup will thicken and liquid will be absorbed by the pasta the longer left standing.

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