

Mom's Pasta Fagioli Recipe



PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

TOTAL TIME:
40 MINUTES

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Recipe type: Gluten Free
Yield: 8 Servings

Ingredients:

- 2 Tablespoons Olive Oil
- 1/2 Cup White Onion, Minced
- 6 Garlic Cloves, Minced
- 1 ¼ Cup Celery, Chopped
- 1 Cup Vegetable Broth - Separated
- 28 oz. Can Crushed Tomatoes Fire Roasted
- 28 oz. Can Tomato Puree
- 14.5 oz. Can Diced Tomatoes Fire Roasted
- 2 Teaspoons Dried Oregano
- 1 Teaspoon Dried Parsley
- 1 Teaspoon Himalayan Sea Salt
- 8 Basil Leaves Roughly Chopped
- ¼ Cup Grated Romano Cheese
- 2 Cans 15.5 oz. Cannellini Beans
- 1 Lb. Gluten Free Pasta
- 12 oz. Organic Pre-Cooked Italian Chicken Sausage Links

Instructions:

1. In a large pot, add the olive oil and warm to medium heat.
2. Add the onions and cook for about 5 minutes. Add the celery and cook for another 5 minutes.
3. Next add in the minced garlic and allow to cook for 1 minute until fragrant. Watch closely so doesn't scorch. Add ½ cup of the broth to pot and allow vegetables to cook another 5 minutes.
4. Pour in the cans of crushed tomatoes, tomato puree, and diced tomatoes.
5. Season with oregano, parsley, sea salt, fresh basil, and Romano cheese. Stir until combined.
6. Add in the 2 cans of beans. Stir until combined. Allow to simmer.
7. Remove sausage from packaging and dice into bit size pieces. Place into a medium size sauté pan and cook for about 8 minutes (stirring frequently) until becomes golden.
8. Drain oil and add sausage to sauce.
9. Allow to simmer for 25 minutes.
10. In the meantime cook pasta according to directions. Drain pasta and ladle sauce over pasta.
11. Garnish with fresh basil and Romano cheese.

***Try and use all organic ingredients if possible.**