

**BOUND4BURLINGAME'S
ONE-POT PASTA FAGIOLI**

In a large pot, brown:

- 1/2 lb. ground beef
- 1/2 lb. loose sausage (sweet or hot)

Add and saute over medium heat for 7-10 minutes:

- 1 cup diced carrots
- 1 cup cup diced celery
- 1 cup chopped onion
- 1 tablespoon chopped garlic

Add and cook over med-high 20 minutes or until vegetables are near tender:

- 1 carton (32oz) chicken or beef broth
- 1 can (28oz) tomato sauce
- 1 can (28oz) fire roasted diced tomatoes
- 1 tsp. heaping of sugar
- 1 heaping tablespoon Italian seasoning

Add and cook 11 minutes until al dente

- 1 ½ -2 cups dry ditalini or tubettini pasta

Add and cook over medium 5 minutes more:

- 1 can (15.5oz) white cannellini beans, NOT drained
- 1 can (15.5oz) red kidney beans, NOT drained
- salt and pepper to taste

Before serving (optional):

- grated fresh Parmesan cheese
- fresh chopped parsley

This recipe makes a large pot of soup which can feed 8-10 people in a sitting. It is easily halved by using the 15oz size cans. Recipe is pretty flexible if you want less diced tomatoes or beans, or a more brothy soup.

TIP Cook your pasta in the beef broth and drain over the pot when time. Set aside and add into bowls as needed. This is great when you know there is going to be leftovers so the pasta doesn't get swelled/mushy from overcooking as it sits.

This recipe can be partially/fully pre-prepped at home to reheat/cook at camp. Toss together a salad and serve with Italian bread for a satisfying meal.