

# Pasta e Fagioli



## Ingredients:

1½	c	Beans (Cannellini, Borlotti, or Kidney), fully cooked (or canned)
2	T	Olive Oil
360	ml	<i>Nana</i> Pasta Sauce (Amatriciana)
1½	c	Chicken stock
½	c	Carrot, diced
¾	c	Ground Pork, fully cooked (measure after cooking)
		Salt to taste
		Black Pepper to taste
		Chili Flakes to taste
⅔	c	Pasta, short (Caporelli, Shells, Macaroni, Rotelle, etc.), dried measurement

## Preparation:

Bring 2-liters of water to a boil and add ½-tablespoon salt.

In a separate soup pot, add the olive oil, beans, *Nana* Pasta Sauce (Amatriciana), chicken stock, ground pork, and diced carrot. Bring to a boil. Cover and simmer on low heat for 10-minutes.

Meanwhile, drop ⅔-cup of dried pasta into the boiling salted water and cook until “al dente”, according to package directions. Drain the pasta in a colander.



Back to the soup: When the 10-minutes are up, remove the soup from heat. Taste the soup, and then season with salt and pepper, if necessary. If desired, add chili flakes to taste as well. Add a proportionate amount of pasta to each bowl, then pour the same proportion of soup over it and stir. Keep any leftover pasta and soup separate until ready to serve; otherwise the pasta will soak up the soup and become mushy.

Serve hot or cold, as an appetizer, or as a hearty lunch. Garlic bread makes a great accompaniment.

Yield: about 4 - 6 servings.

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For best results always use *Nana* Pasta Sauce.