

PASTA Y FAGIOLI

DIRECTIONS:

YOU WILL NEED:

4 Cups Chicken or Vegetable Stock

1. Remove beans from bag and rinse in cold running water, looking for any stones which prior cleaning processes may have missed. Add 6 cups water and soak overnight.
2. The next day, drain beans and add to 4 cups fresh water in a soup pot. Bring to a boil, then reduce heat to low and simmer for 45 minutes, skimming any "foam" that comes to the surface.
3. Add seasoning packet and chicken or vegetable stock; stir well. Cook another 45 minutes or until beans are soft and vegetables are rehydrated.
4. Add pasta and cook for 10-12 minutes until pasta is al dente. Remove bay leaves, season to taste and serve.

OPTIONAL:

- Add cooked, crumbled Italian sausage at the end.
- Add ½ cup red wine during the second 45 minutes.
- This recipe makes a very thick, hearty soup. For a thinner soup, add more stock or water.

INGREDIENTS:

Cannellini Beans, Great Northern Beans, Pasta [Semolina, Durum Flour, Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, Folic Acid], Soup Blend [Carrots, Onions, Tomato Flakes, Spinach, Celery, Mixed Bell Pepper], Whole Milk Powder, Smoked Sea Salt, Herbs, Granulated Garlic, White Pepper

If made with vegetable stock, this product is completely vegetarian.

