

# Pasta E Fagioli

From the kitchen of: Joe Valencic

Makes about 4 quarts

- 1 T Olive Oil
- 1 # Ground beef or mild Italian sausage (or any pork cubed small)
- 1 C Onion; chopped
- 1 C Carrots; slivered
- 1 C Celery; diced
- 2 Fire Roasted red peppers – diced
- 2 cloves garlic diced
- 1 ea. 24 oz can of diced tomatoes
- 1 ea. 15oz can Red Kidney beans
- 1 ea. 15oz can White kidney beans
- 3 ea. 14 oz cans Beef stock
- 1 1/2 teaspoon Oregano
- 1 teaspoon fresh ground black pepper
- 3 teaspoons Parsley (fresh chopped or dried)
- 1 1/2 teaspoon tabasco sauce (or any hot sauce like Frank's Hot Sauce)
- 1 ea. 26 ounce jar of Spaghetti sauce (non-meat variety)
- 4 ounces dry Ditalini pasta or shell or elbow pasta

Sauté meat in oil in large 8-qt. pot until meat starts to brown. Add onions, garlic, carrots, celery and peppers and simmer for about 10 minutes. Drain beans and add to the pot. Also add beef stock, oregano, pepper, Tabasco, spaghetti sauce, and pasta (You can also cook your pasta in another pot until al dente, drain, and combine with the other ingredients for the last 15 minutes of cooking time). Add chopped parsley. Simmer until celery and carrots are tender, about 45 minutes.

Top with grated Parmesan cheese.