Pasta Fagioli

Ingredients

1 tablespoon olive oil  
2 stalks celery, chopped  
1 onion, chopped  
3 cloves garlic, minced  
2 teaspoons dried parsley  
1 teaspoon Italian seasoning  
1/4 teaspoon crushed red pepper flakes  
salt to taste  
1 (14.5 ounce) can chicken broth  
2 can diced tomatoes  
1 (8 ounce) can tomato sauce  
1/2 cup uncooked pasta  
1 (15 ounce) can cannellini beans (white kidney beans), with liquid

Instructions

Instructions:
1. Heat olive oil in a large saucepan over medium heat. Cook celery, onion, garlic, parsley, Italian seasoning, red pepper flakes, and salt in the hot oil until onion is translucent, about 5 minutes. Stir in chicken broth, tomatoes and tomato sauce, and simmer on low for 15 to 20 minutes.
2. Add pasta and cook 10 minutes, until pasta is tender.
3. Add undrained beans and mix well. Heat through. Serve with grated Parmesan cheese sprinkled on top.

Categories:

Tomatoes  
Beans  
Onion  
Pasta