

Pasta e fagioli



INGREDIENTS

1/4 cup extra virgin olive oil
6 cloves garlic minced
1 can tomato paste
2 cans cannellini beans
2 teaspoons dry basil leaves
3/4 cups boiling water
2 cups beef broth
1/3 cup dry red wine
400 gr. ditalini or any short tubular pasta
Salt and pepper to taste
Parmesan cheese grated

Preparation

1. Place olive oil and garlic in a large saucepot (6 quart). Cook over medium heat just until golden. Add tomato paste and cook 3/4 minutes stirring occasionally. 2. Puree 1 can of beans in food processor or blender; add to saucepot with remaining beans. Cook 2 minutes; stir in basil. Add 2 cups boiling water, broth, wine, salt and pepper. Increase heat and bring to a boil, stirring occasionally, about 5 minutes. Add pasta. Cook about 8 minutes or until al dente, adding remaining hot water, if needed and stirring occasionally. 3. Serve hot topped with Parmesan and fresh basil, if desired.