

## Pasta Fagioli

### Ingredients

1 cup ditalini pasta, cooked  
2 tbsp olive oil  
1 lb spicy Italian sausage, casing removed  
3 cloves garlic, minced  
1 onion, diced  
3 carrots, peeled and diced  
2 stalks of celery, diced  
3 cups chicken broth  
1 can (16 oz) tomato sauce  
1 can (15 oz) diced tomatoes  
1 tsp dried basil  
1 tsp dried oregano  
 $\frac{3}{4}$  tsp dried thyme  
1 can (15 oz) red kidney beans  
1 can (15 oz) great northern beans  
Salt and pepper to taste

### Directions

In large pot, heat 1 tbsp of olive oil over medium heat. Add sausage to skillet and cook until browned and crumbled, about 3-5 minutes. Drain excess fat and set aside. Add remaining olive oil to the stockpot. Add garlic, onion, carrots and celery. Cook, stirring occasionally until tender, about 3-4 minutes. Whisk in chicken broth, tomato sauce, diced tomatoes, basil, oregano, thyme, sausage and 1 cup of water. Season with salt and pepper to taste. Bring to a boil. Reduce heat and simmer until vegetables are tender, about 10-15 minutes. Stir in pasta and beans. Stir until heated through.