

## Pasta e Fagioli

<http://userealbutter.com/2008/11/08/pasta-e-fagioli-soup-recipe/>

*modified from Fine Cooking no. 96 (January 2009)*

1 lb. Italian sausage, bulk  
3 tbsps vegetable oil  
3 red onions, finely chopped  
3 cloves garlic, minced  
1/2 tsp dried rosemary  
2 quarts chicken broth  
2 cans (15 oz. ea) great northern or cannelli beans, drained  
2 cans (15 oz. ea) diced tomatoes, with juice  
4 medium carrots, diced  
4 stalks celery, diced  
3/4 tsp salt  
1/2 tsp pepper  
1 cinnamon stick  
1 cup water  
1 cup ditalini pasta, cooked and drained  
2 tsps red wine vinegar  
grated Parmigiano-Reggiano for garnish

In a large stock pot, brown the Italian sausage until cooked. Remove from pot and drain. Heat the vegetable oil in the stock pot and sauté the onions until softened. Add the garlic and rosemary, cooking until fragrant. Add the broth, beans, tomatoes, carrots, celery, salt, pepper, cinnamon stick, and water. Bring to boil over high heat then reduce and let simmer for about 30 minutes until the vegetables are tender. Discard the cinnamon stick, then stir in the sausage, cooked pasta, and vinegar. Season to taste with salt, pepper, and more vinegar. Serve hot with grated Parmigiano-Reggiano for garnish.