

Pasta Fagioli

1 pound lean ground beef

1 tablespoon Two Rivers olive oil (you can always try the spicy oils as well as garlic or whichever you feel balances this dish.)

1 carrot, diced

1 stalk celery, diced

1 thin slice onion, diced

1 teaspoon minced garlic

1 (32 ounce) bottle tomato-vegetable juice cocktail (such as V8®)

1 (14 ounce) can chicken broth

1 tablespoon dried parsley

1 tablespoon dried basil

1 teaspoon dried oregano

freshly ground black pepper to taste

1 $\frac{1}{2}$ cups ditalini pasta

1 (15 ounce) can cannellini beans, drained and rinsed

Step 1

Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease.

Step 2

Heat olive oil in a large saucepan over medium-high heat; saute carrot, celery, and onion until softened, 5 to 10 minutes. Add garlic and saute until fragrant, 1 to 2 minutes. Stir vegetable juice cocktail, chicken broth, parsley, basil, oregano, and black pepper into vegetable mixture; bring to a boil. Reduce heat and simmer soup for 20 minutes.

Step 3

Bring a large pot of lightly salted water to a boil. Cook ditalini pasta in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 minutes. Drain.

Step 4

Stir cannellini beans and ground beef into soup; cook and stir until soup is heated through, about 10 minutes.

Step 5

Spoon about 1/3 cup pasta into each serving bowl; ladle soup over pasta.

Keep pasta separate from soup for leftovers and combine when reheating.