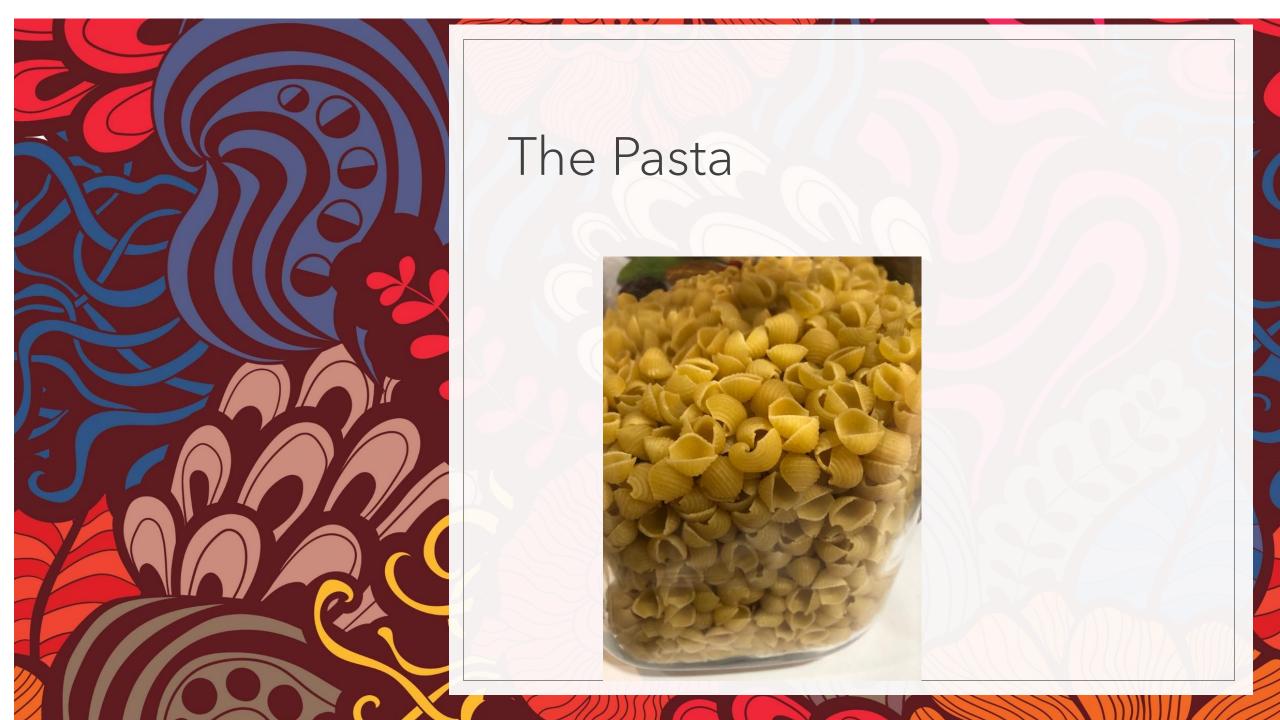






## Pasta Fagioli Ingredients

- Small pasta shape (shells, ditalini, mini farfalle etc)
- Can of cannellini beans
- Small can of tomato sauce
- Garlic
- Olive oil
- Grated cheese (I prefer locatelli)
- Salt
- 2 pots (1 for salted water for pasta, one for tomato/garlic/beans)



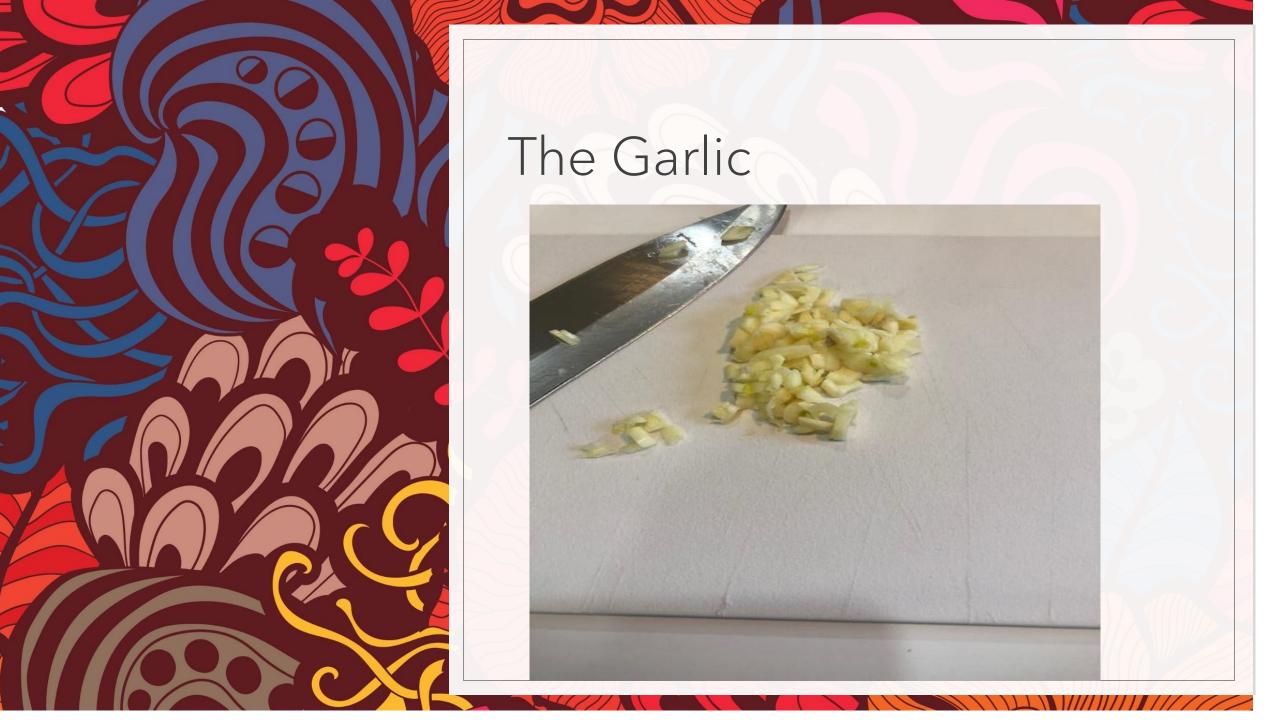


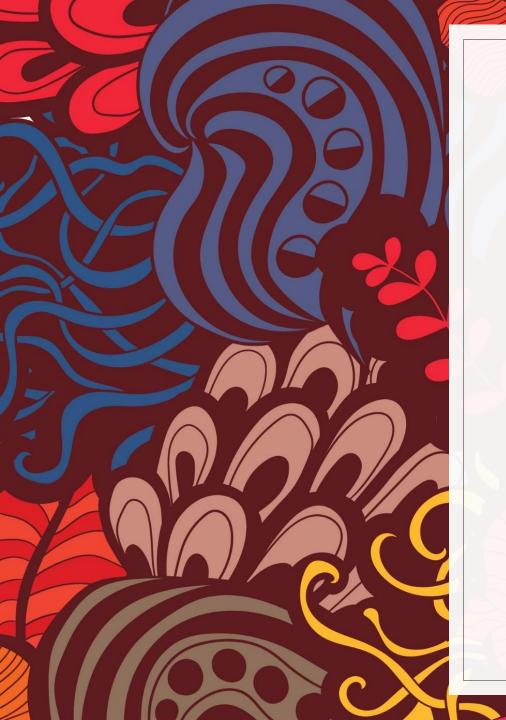
The "Fagioli" (beans!)







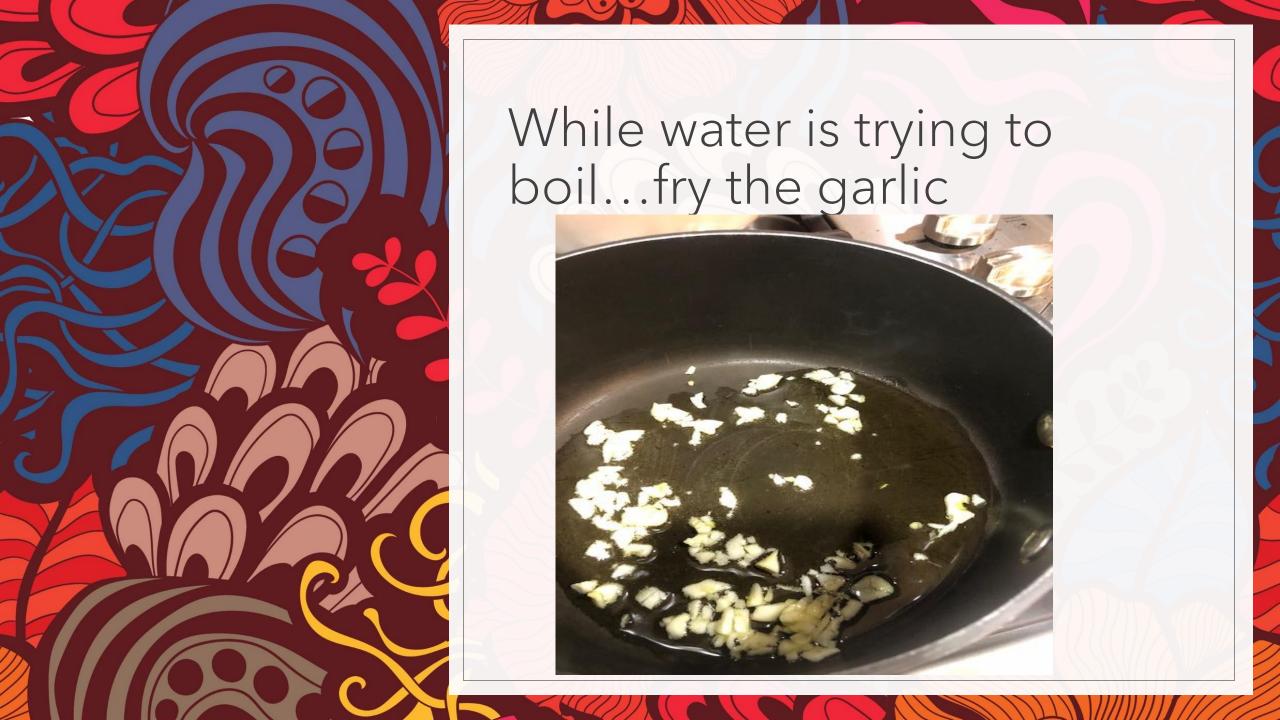


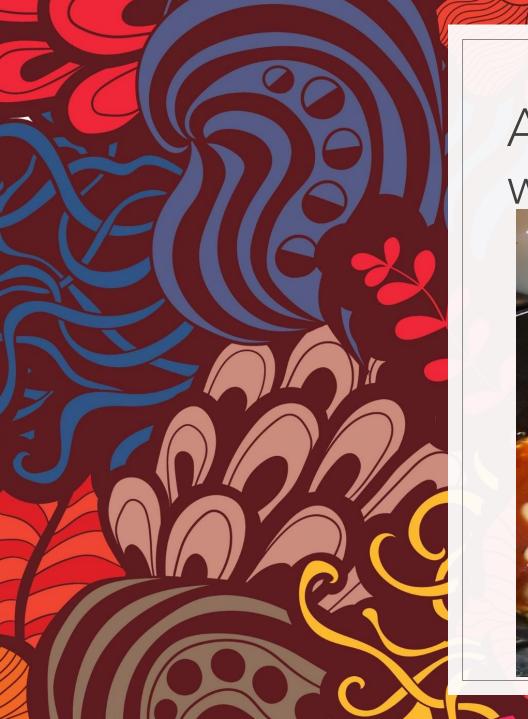


A pot of salted water



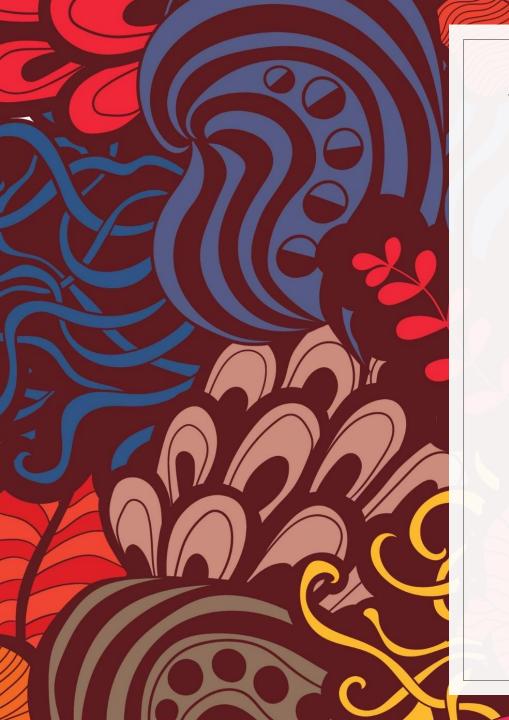






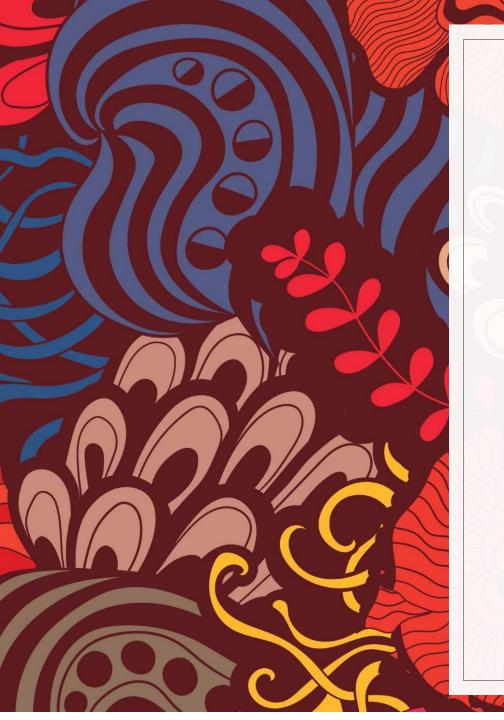
Add tomatoes, fry for a while and then add beans.





When water boils, add pasta and STIR





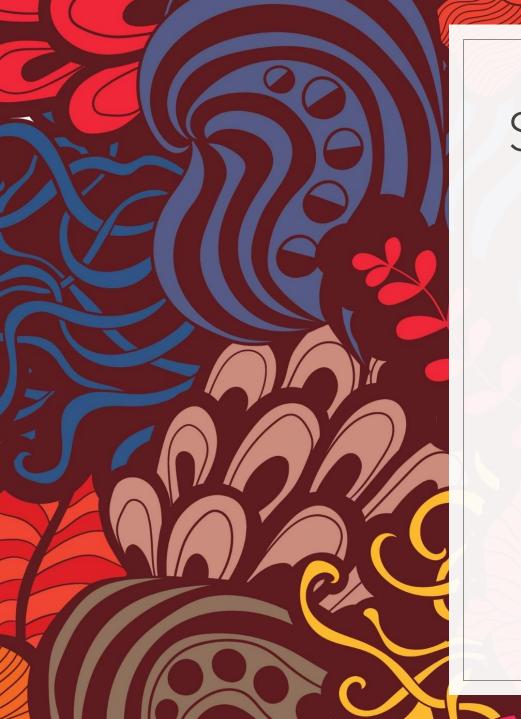
The tomatoes and beans continue to simmer....





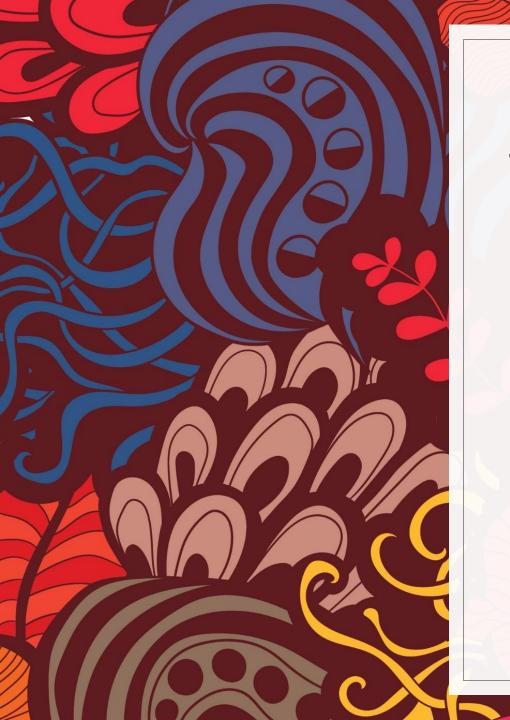
Test pasta for al dente. Scoop out and add to tomato/bean mixture





## Save the salted pasta water





Mix pasta and beans. Add water, salt if needed.





Garnish with grated cheese and parsley (I didn't have any!)





You have just made a popular "Friday Night" dinner.
Pasta Fagioli!

