Pomì
O Così. O Pomì.

Pasta and Beans



Preparation time: 0 min
Difficulty: Easy

Ingredients

- Bay leaf: 1
- Cannellini beans, drained and rinsed: 1 can (15 oz)
- Carrots, diced: 2
- Celery stalks, diced: 2
- Cloves garlic, minced: 2
- Ditalini pasta (or any small pasta of your choice): 1 cup
- Dried oregano: 1 teaspoon
- Dried thyme: 1 teaspoon
- Fresh parsley, chopped: (for garnish)
- Grated Parmesan cheese: (optional, for serving)
- Olive oil: 2 tablespoons
- Onion, finely chopped: 1
- Red kidney beans, drained and rinsed: 1 can (15 oz)
- Salt and pepper: to taste
- Vegetable or chicken broth: 4 cups

Preparation

1. Cook the pasta according to package instructions in a separate pot. Drain and set aside.
2. In a large pot, heat the olive oil over medium heat. Add the chopped onion and sauté until translucent.
3. Add minced garlic, diced carrots, and diced celery to the pot. Cook for another 5-7 minutes until the vegetables are softened.
4. Pour in the ***Pomì Chopped Tomatoes***, cannellini beans, and red kidney beans. Stir well.
5. Add the vegetable or chicken broth, dried oregano, dried thyme, and bay leaf. Season with salt and pepper to taste.
6. Bring the mixture to a simmer and let it cook for about 20-25 minutes to allow the flavors to meld.
7. Remove the bay leaf from the pot. Add the cooked pasta to the soup and stir to combine.
8. If the soup is too thick, you can add more broth to reach your desired consistency.
9. Taste and adjust the seasoning if necessary.
10. Serve hot, garnished with fresh parsley and optionally, grated Parmesan cheese.

For this recipe we used:

None 1 box (26 oz)

