



# Pasta e Fagioli

## Ingredients

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|---------------------------------|---|
| 4 sprigs fresh thyme            | 5 3/4 cups chicken broth                                |
| 1 lg fresh rosemary sprig       | 2 (14 1/2-oz) cans red kidney beans, rinsed and drained |
| 1 bay leaf                      | 3/4 cup elbow macaroni                                  |
| 1 Tbsp olive oil                | Freshly ground black pepper                             |
| 1 Tbsp unsalted butter          | 1/3 cup freshly grated parmesan cheese                  |
| 1 cup chopped onion             | 1 Tbsp extra-virgin olive oil                           |
| 3 oz pancetta or bacon, chopped |   |
| 2 garlic cloves, minced         |   |

## Directions

Wrap the thyme, rosemary, and bay leaf in a piece of cheesecloth and tie it with kitchen twine. Heat the olive oil and butter in a large, heavy saucepan over a medium flame. Add the onion, pancetta, and garlic and sauté until the onion is tender, about 3 minutes.

Add the broth, beans, and sachet of herbs. Cover and bring to a boil over high heat, then decrease the heat to medium and simmer until the vegetables are very tender, about 10 minutes. Discard the sachet.

In a blender, puree 1 cup of the bean mixture until smooth, then return the puree to the saucepan. Cover and return the soup to a boil over high heat. Add the macaroni, cover, and boil, stirring occasionally, until the macaroni is tender but still firm to the bite, about 8 minutes. Season the soup with pepper.

Ladle the soup into bowls. Sprinkle with Parmesan cheese and drizzle with extra-virgin olive oil.

Source: *Giada's Family Dinners* (De Laurentiis)