



Pasta e Fagioli with Sausage

Ingredients

- 1 lb. bulk Italian sausage links
- 1 tbsp. olive oil
- 1 medium onion
- 2 cloves garlic
- 28 oz. canned diced tomatoes, partially drained
- 28 oz. low-sodium chicken broth
- 1 c. water
- 3 15-oz. cans great northern or cannellini beans
- 6 oz. ditalini or tubetti pasta, cooked (~1 cup dry)
- 5 oz. baby spinach, roughly chopped
- Freshly grated Parmesan cheese (optional)

Instructions

- Cook pasta as label directs; drain.
- Heat a Dutch oven over medium-high heat until very hot. Add sausage and cook until well browned, breaking up sausage with side of spoon. Transfer sausage to bowl.
- Reduce heat to medium; add oil to Dutch oven. Add onions and cook until tender and golden, about 10 minutes. Add garlic; cook 1 minute. Add tomatoes with their remaining juice.
- Add broth and water; heat to boiling over high heat. Reduce heat; cover and simmer 15 minutes. Add beans and heat to boiling; cover and simmer 15 minutes longer. Add sausage and heat through.
- Just before serving, stir spinach and cooked pasta into soup. Serve with Parmesan, if you like. Makes about 16 cups or 8 main-dish servings.

ADAPTED FROM:
GOOD HOUSEKEEPING