

Pasta Fagioli

2 tablespoons butter, divided
1 package sweet Italian sausage, casings removed
½ large (or 1 medium) onion, finely chopped
4 cloves garlic, minced
4 carrots, thinly sliced
4 stalks celery, thinly sliced
28 oz. can diced tomatoes
1 can red kidney beans, drained and rinsed
1 can white cannellini beans, drained and rinsed
64 oz. beef broth (I used a little less)
28 oz. can tomato sauce
2 teaspoons dried parsley
1/2 teaspoon dried basil
1 teaspoon salt
4 oz. small dry pasta (I used ditalini)

In a large stockpot over medium heat, melt 1 tablespoon of the butter. Once melted, add the sausage, crumbling it as it cooks. Using a slotted spoon, remove sausage from pot and discard any grease that remains.

Melt remaining 1 tablespoon of butter in the same pot. Add the onion, garlic, carrot, and celery. Saute over medium heat until the vegetables are soft, about 8 minutes. Carefully add the cooked sausage back into the pot. Add the can of diced tomatoes (do not drain), stir, and simmer for 10 minutes.

Stir in the beans, and add the beef broth and tomato sauce. Stir in all of the seasonings. Turn the heat to high and bring the soup to a boil. Once boiling, turn heat to low, cover, and simmer for at least 30 minutes.

Add the dry pasta and continue to simmer on low for another 30 minutes. Serve with [Garlic & Parsley Buttermilk Biscuits](#).

Source: Adapted from [Brown Eyed Baker](#)