

Pasta Fagioli

Ingredients:

- 1 can Red Beans – drained, not rinsed
- 1 lb. Ditalini Pasta
- 1 – 14 oz. can Tomato Sauce
- 4 Cloves Garlic - smashed
- 2 Tbsp. Olive Oil
- Season with black pepper to taste



Directions:

Sauté garlic in olive oil and then remove garlic, add sauce and beans. Simmer on low. In a separate pot cook pasta in salted water until al dente (not quite cooked). Drain the pasta and save the pasta water. Add pasta to sauce mixture and continue cooking on low heat. Add pasta water (by ladle) until proper consistency.

NOTE: save extra pasta water and add as needed if mixture gets too thick.