



### Fiona's Favorite Pasta Fagioli

#### INGREDIENTS:

- 1 tablespoon olive oil
- 2 stalks celery, chopped
- 1 chopped carrot
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 teaspoons chopped parsley
- 1 teaspoon chopped basil
- salt and pepper to taste
- 1 (14.5 ounce) can chicken broth
- 2 medium tomatoes, peeled and chopped
- 1 (8 ounce) can tomato sauce
- 1/2 cup uncooked ditalini pasta
- 1 (15 ounce) can cannellini beans, with liquid

HOW TO PREPARE: Heat olive oil in a large saucepan over medium heat. Cook celery, carrot, onion, garlic, parsley, Italian seasoning, and salt in the hot oil until onion is translucent, about 5 minutes. Stir in chicken broth, tomatoes and tomato sauce, and simmer on low for 15 to 20 minutes. Add pasta and cook until pasta is tender. Add undrained beans and mix well. Heat through. Serve with grated Parmesan cheese sprinkled on top.

**FIONA BAULO**

**AGE 10**

**PARIS ELEMENTARY**