



Pasta Fazool

Recipe By JOSH MICHAEL and AARON MICHAEL

INGREDIENTS:

- olive oil
- 3 cloves garlic
- Italian sausage, *ground*
- 1 stalk celery, *diced*
- 1 carrot, *grated*
- ½ yellow onion
- ¾ cup dry elbow mac
- ¼ cup tomato paste
- 3 cups chicken broth
- red pepper flakes, *to taste*
- 1 large leaf Swiss chard
- dried oregano
- dried Italian seasoning
- salt and pepper, *to taste*
- parmesan cheese
- 1 can white kidney beans (optional)

DIRECTIONS:

- 1. Heat oil in a pot and add sausage, garlic, onions, celery, and carrots and cook till veggies become soft.
- 2. Add in tomato paste and 3 cups of broth, and dry pasta. Bring to a boil.
- 3. Add in oregano, Italian seasoning, and red pepper flakes. Stir and reduce heat to simmer. If the soup begins to get too thick, add more broth.
- 4. Add chopped chard and stir until leaves are wilted.
- 5. Add white kidney beans and cheese.
- 6. Continue to stir until the pasta is perfectly cooked.
- 7. Add remaining cheese to the top and serve.

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