

Pasta e Fagioli (courtesy of Judge Anthony Donofrio)

Ingredients

¼ cup olive oil
2 large cloves garlic minced
1 medium onion finely chopped
2 ribs celery finely chopped
½ tsp. Marjoram
1 tsp. dried parsley or 1 tblsp. fresh parsley
1 tsp. Thyme
½ tsp. ground black pepper
4-6 oz. cubed ham, chopped bacon, chopped pancetta
1 48 oz. can of chicken broth
1 40.5 oz. Great Northern Beans drained and rinsed
½ lb. ditalini past, cooked and drained

Preparation

In large pot, warm olive oil over medium heat. Add garlic, cook until golden and add onion and celery and cook a few minutes more. Add Thyme, Marjoram, Parsley and black pepper stirring ingredients, so they do not stick to bottom of pan. Add chopped pork of your choice and cook until combined.

Add chicken broth and simmer for 5-10 minutes. Add beans and simmer for 30 minutes. Before serving, add cooked pasta to bean mixture, or keep separate and add pasta to each serving. The noodle tends to absorb the broth.

You may sprinkle with chopped parsley and grated Parmesan cheese for garnish.