

Pasta e Fagioli

1 Tbsp olive oil

1 med onion, finely chopped

2 cloves garlic, finely chopped

1 tsp dried thyme

1/2 tsp dried rosemary

4 cups chicken broth

3/4 cup uncooked pasta (ditalini or elbow)

2 (15 oz) cans cannellini beans, drained and rinsed

1 (28 oz) can fire roasted crushed tomatoes

1/2 lb ground sweet Italian sausage, browned and drained

In large stockpot, heat oil over medium-high heat. Add onion; cook 3 - 5 minutes until tender. Add garlic; cook 1 minute longer, stirring frequently.

Add thyme, rosemary, 3 1/2 cups broth; heat to boiling. Add pasta and boil 5 - 7 minutes until almost tender.

In blender, blend remaining 1/2 cup broth, 1 can of beans, and tomatoes until smooth. Add to stockpot with remaining can of beans and sausage. Reduce heat to medium-low and simmer 10 minutes.

Serve with grated Parmesan, fresh thyme, and red pepper flakes.