

Taste of Home



Hearty Pasta Fagioli

★★★★☆

Here's an Italian favorite made easier by using prepared spaghetti sauce and canned broth for the flavorful base. —Cindy Garland, Limestone, Tennessee

TOTAL TIME: Prep: 40 min. Cook: 40 min.

YIELD: 24 servings (7-1/2 quarts).

Ingredients

2 pounds ground beef

6 cans (14-1/2 ounces each) beef broth

2 cans (28 ounces each) diced tomatoes, undrained

2 jars (26 ounces each) spaghetti sauce

3 large onions, chopped

8 celery ribs, diced

3 medium carrots, sliced

1 can (16 ounces) kidney beans, rinsed and drained

1 can (15 ounces) cannellini beans, rinsed and drained

3 teaspoons minced fresh oregano or 1 teaspoon dried oregano

2-1/2 teaspoons pepper

1-1/2 teaspoons hot pepper sauce

8 ounces uncooked medium pasta shells

5 teaspoons minced fresh parsley

Directions

1. In a large stockpot, cook beef over medium heat until no longer pink; drain. Add broth, tomatoes, spaghetti sauce, onions, celery, carrots, beans, oregano, pepper and pepper sauce.

2. Bring to a boil. Reduce heat; simmer, covered, 30 minutes. Add pasta and parsley; simmer, covered, until pasta is tender, 10-14 minutes.



© 2020 RDA Enthusiast Brands, LLC

