

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Pasta Fagoli

Ingredients:

½ lb elbow or bowtie pasta

6 cups water (save for soup)

1 Tablespoon olive oil

1 small onion, chopped

2 cloves garlic, minced

2 (15-½ ounce) can cannellini beans,* undrained

1 (28-ounce) can crushed tomatoes

½ teaspoon salt

1 teaspoon pepper

1 teaspoon garlicpowder

1 teaspoon basil

1 teaspoon parsley

Makes 6 servings - 12% calories from fat *also known as white kidney beans

Serving Size 1			cts
Servings Per C			
Amount Per Servin	_		
Calories 310	Cald	ories fron	m Fat 3
		% D	aily Value
Total Fat 4g			69
Saturated Fat 0.5g			39
Trans Fat 0g	1		
Cholesterol Or	ng		0%
Sodium 650mg			279
Total Carbohy	drate	57a	19%
Dietary Fibe	r 9a		369
Sugars 2g	- 0		
Protein 13g			
100 - 100 A 2000		£1	0.058/
Vitamin A 20%		Vitamin	
Calcium 10%	- 1	Iron 25%	9
*Percent Daily Value diet. Your daily value depending on your o	es may b	e higher or	000 calori lower 2,500
Total Fat Le Saturated Fat Le Cholesterol Le	es than es than es than es than	65g 20g 300mg 2,400mg	80g 25g 300 mg 2,400mg

Instructions:

- 1. In a medium pot bring water to a boil. Add pasta to boiling water and cook until al dente (chewy). Drain, reserving water and pasta separately for soup.
- 2. In a large pot add olive oil, onion and garlic and sauté until lightly brown.
- 3. Add beans, tomatoes, and the rest of ingredients to onions and garlic.
- 4. Add the reserved pasta and water to the rest of the ingredients.
- 5. Let simmer on very low heat for approximately 30 minutes.



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