



Pasta Fagioli

Ingredients:

1 quart Chicken stock

2 oz. Pancetta

2 ½ oz. Chopped Onion

3 oz. Broccoli crowns

8 oz. Cannellini beans

8 oz. Borlotti beans

8 oz. Kidney beans

6 oz. Pasta (Ditalini)

3 oz. Olive Oil

Meal Preparation:

Heat olive oil in a sauce pan. Add pancetta and onions, cook for two minutes. Add broccoli crowns and sauté for 1 ½ minutes.

Add chicken stock and bring to a boil. Add all beans and pasta.

Cook until the pasta is tender and serve.

NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.

