**Pasta Fagioli**

**Ingredients:**

2 Tbsp. olive oil

2 Tbsp. garlic minced

2 cups onion large diced

2 cups carrot small diced

2 cups celery medium diced

1 can cannellini beans

2 cups chopped tomatoes

4 cups chicken stock

1 tsp. oregano

Salt and pepper to taste

2 cups shell pasta

½ cup parmesan cheese

**INSTRUCTIONS**

1. Heat the oil over medium heat.
2. Sweat the onions and garlic together in the hot oil.
3. Once the onions to start to turn brown around the edges. Add the celery and carrots and cook for another 7 minutes until they begin to soften.
4. Add the beans and tomatoes and bring to a simmer.
5. While you are cooking the vegetables, have some of your other group members bring a pot of water large enough to cook the pasta to a boil.
6. Cook the ditalini pasta until done. Drain and set aside for later.
7. Stir in the chicken stock, and spices. Bring back to a simmer.
8. Let this cook for 10-15 minutes to finish cooking the vegetables. They should be soft, but not mushy.
9. Add the cooked pasta and parmesan.
10. Adjust seasonings to taste.
11. Enjoy.