

# Pasta e Fagioli Soup {Olive Garden Copycat Recipe}

This Pasta e Fagioli is one of my all time favorite soups and one of my most popular recipes! It's loaded with vegetables and brimming with Italian flavor. It's perfectly comforting, hearty and absolutely delicious!

**Servings:** 6 servings

**Ready in:** 50 minutes

**Prep** 15 minutes

**Cook** 35 minutes



## Ingredients

2 Tbls olive oil divided	1 1/2 tsp dried basil
1 lb lean ground beef	1 tsp dried oregano
1 1/2 cups chopped yellow onion	3/4 tsp dried thyme
1 cup diced carrots (about 2 medium)	1/2 tsp dried marjoram
1 cup diced celery (about 3 stalks)	Salt and freshly ground black pepper
3 cloves garlic, minced (1 Tbsp)	1 cup dry ditalini pasta
3 (8 oz) cans tomato sauce	1 (15 oz) can dark red kidney beans, drained and rinsed
2 14.5 oz cans low-sodium chicken broth	1 (15 oz) can great northern beans, drained and rinsed
1/2 cup water, then more as desired	Finely shredded Romano or Parmesan cheese , for serving
1 (15 oz) can diced tomatoes	3 Tbsp minced fresh parsley
2 tsp granulated sugar	

## Instructions

1. Heat 1 Tbsp olive oil in a large pot over medium high heat, crumble in ground beef and cook, stirring occasionally until cooked through.
2. Drain fat from beef then transfer beef to a plate, set aside. Heat remaining 1 Tbsp olive oil in the same pot.
3. Add onions, carrots, and celery and saute over medium-high heat until tender about 6 minutes, add garlic and saute 1 minute longer.
4. Add chicken broth, tomato sauce, water, canned tomatoes, sugar, basil, oregano, thyme, marjoram and cooked beef then season with salt and pepper to taste.
5. Bring to a boil then reduce heat to medium-low, cover with lid and allow to simmer, stirring occasionally, until veggies are soft, about 15 - 20 minutes.
6. Meanwhile prepare ditalini pasta according to directions on package, cooking to al dente.
7. Add cooked and drained pasta to soup\* along with kidney beans and great northern beans. Thin with a little more broth or water if desired.
8. Allow to cook 1 minute longer. Stir in parsley, serve warm with grated Romano or Parmesan cheese.

## Notes

\*If you don't plan on eating all of the soup right away I recommend adding the pasta to individual servings. Otherwise pasta gets soggy and absorbs too much broth.