



Pasta e Fagioli

by Michael Symon



A rich, hearty Italian-American classic that blurs the line between soup and stew, finished with an unapologetic mountain of Parmesan and olive oil.

Prep Time:

30 Mins

*(+bean soaking time)***Cook Time**

45 mins

*(+bean cooking time)***Serves:**

4-6 Servings

Level:

Beginner

Ingredients

- 1 box ditalini pasta
- 1 lb dried cannellini or borlotti beans, soaked overnight
- 1½ tbsp fresh sage, chopped
- 1 bunch sage (for beans)
- 1½ tbsp fresh rosemary, chopped
- 5 garlic cloves
- ½ head garlic (for beans)
- 4 cups beef broth
- 2 tbsp tomato paste
- ½ lb pancetta or bacon, diced
- 2 onions, chopped
- 1¼ cups grated Parmesan, plus more for serving
- 2 tbsp butter
- Black pepper, to taste
- Extra-virgin olive oil, for finishing

Instructions

Step 1

Cover soaked beans with fresh water by 2 inches. Add garlic head and sage bunch. Bring to a boil, then lower to a gentle simmer. Cook until creamy and tender, 2-4 hours. Salt halfway through.

Step 2

Render pancetta in a large pot over medium heat until crisp. Add onions and a pinch of salt; sweat until soft.

Step 3

Add garlic, rosemary, and chopped sage. Cook until fragrant.

Step 4

Stir in tomato paste and cook until dark and rusty, about 7 minutes.

Step 5

Add half the cooked beans and 3 cups beef broth. Simmer 20 minutes.

Step 6

Purée remaining beans with some bean liquid. Add to pot and simmer 10 minutes.

Step 7

Cook pasta separately in salted water until very al dente. Add to soup.

Serving & Finishing

- Finish with butter, Parmesan, black pepper, and extra bean liquid or pasta water if needed.