

CopyCat Olive Garden Pasta e Fagioli Soup

Ingredients

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

Directions

Heat 1 Tbsp olive oil in a large pot over medium high heat, crumble in ground beef and cook, stirring occasionally until cooked through.

Drain fat from beef then transfer beef to a plate, set aside. Heat remaining 1 Tbsp olive oil in same pot.

Add onions, carrots, and celery and saute over medium-high

heat until tender about 6 minutes, add garlic and saute 1 minute longer.

Add chicken broth, tomato sauce, water, canned tomatoes, sugar, basil, oregano, thyme, marjoram and cooked beef then season with salt and pepper to taste.

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.

Meanwhile prepare ditalani pasta according to directions on package, cooking to al dente.

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.

Allow to cook 1 minute longer. Stir in parsley, serve warm with grated Romano or Parmesan cheese.