



## *Pasta e Fagioli Soup*

Serve an Italian soup bursting with appealing textures and layered with flavors. Bush's Best® Great Northern Beans and Low Sodium Dark Red Kidney Beans are surrounded by rustic Italian ingredients such as farro, rosemary, zucchini, and Romano cheese in this sumptuous soup.

**YIELDS:** 12 SERVINGS | **SERVING SIZE:** ½ CUP | **PREP TIME:** 45 MINUTES | **COOK TIME:** 20 MINUTES

### INGREDIENTS

Bush's Best® Great Northern Beans	2 ½ cups
Bush's Best® Low Sodium Dark Red Kidney Beans	2 ½ cups
Vegetable Oil	2 Tbsp
Yellow Onions, diced	2 cups
Celery, diced	1 cup
Carrots, diced	½ cup
Fresh Garlic, minced	3 each
Fresh Rosemary, chopped	2 tsp
Fresh Thyme, chopped	2 tsp
Bay Leaves	2 each
Canned Tomato Sauce	16 oz
Vegetable Broth	32 fl oz
Canned Diced Tomatoes, with juice	29 oz

### INGREDIENTS

Half Moon Zucchini Slices	1 ½ cups
Farro	1 cup
Salt and Black Pepper	TT
Baby Arugula Greens	3 oz
Romano Cheese, freshly shredded	As Desired
Soft Bread Sticks	12 each
Butter, unsalted	4 oz
Fresh Garlic, minced	2 each
Fresh Parsley, minced	2 tsp
Romano Cheese, freshly grated	As Desired
Kosher Salt	As Needed

1. Heat oil in large heavy bottomed rondeau or stock pot over medium heat. Add onions, celery, and carrots. Sauté for 4 minutes then add minced garlic, rosemary, thyme and bay leaves and continue to cook for another 2 minutes.
2. Preheat oven to 400°F.
3. Add beans, tomato sauce, vegetable broth and diced tomatoes. Bring to a boil. Add farro, reduce heat, and cover and simmer for 15 minutes. Next add zucchini, and cover and cook an additional 30 minutes. Taste and season with salt and pepper. Add arugula, cover and let wilt off heat.
4. For garlic breadsticks, melt butter in small saucepan, add garlic and simmer for 5 minutes or until fragrant. Season with salt and add parsley. Brush over soft breadsticks and sprinkle with grated Romano cheese. Place in oven until hot. Keep warm.
5. Portion two 6 oz ladles full of soup into low bowl and top as desired with grated Romano cheese. Serve with a garlic bread stick.

