

Pasta Fazool (Pasta and Bean Soup)

Servings: 8

Source: New Best Cookbook p.60

Ingredients

- 1 tbsp Olive Oil, Plus More For Drizzling
- 3 ounces Pancetta Or Bacon (3 slices), chopped fine
- 1 medium Onion, chopped fine
- 1 Celery Rib, chopped fine
- 4 medium Garlic Cloves, minced
- 1 teaspoon Dried Oregano
- ¼ teaspoon Red Pepper Flakes
- 3 Anchovy Fillets, minced to a paste
- 1 28-oz can Diced Tomatoes
- 1 piece Parmesan Cheese Rind, 5 By 2 inches
- 2 15½ oz cans Cannellini Beans, drained and rinsed
- 3½ cups Chicken Broth
- 2½ cups Water
- Salt
- 8 ounces Small Pasta Shape Or Orzo, (½ cup is better)
- ¼ cup Chopped Fresh Parsley Leaves
- Ground Black Pepper
- 3 ounces (about 1½ cups) Parmesan Cheese, freshly grated

Method

1. Heat the oil in a large, heavy-bottomed stockpot or Dutch oven over medium-high heat until shimmering. Add the pancetta and cook, stirring occasionally, until it begins to brown, 3 to 5 minutes.
2. Add the onion and celery; cook, stirring occasionally, until the vegetables are softened, 5 to 7 minutes.
3. Add the garlic, oregano, red pepper flakes, and anchovies; cook, stirring constantly, until fragrant, about 1 minute.
4. Add the tomatoes with their liquid, scraping up any browned bits from the pan bottom.
5. Add the cheese rind and beans; bring to a boil, then reduce the heat to low and simmer to blend the flavors, 10 minutes. *
6. Add the chicken broth, water, and 1 tsp salt; increase the heat to high and bring to a boil.
7. Add the pasta and cook until tender, about 10 minutes.
8. Discard the cheese rind. Turn off the heat, stir in 3 tbsp parsley; adjust the seasonings with salt and pepper to taste. Ladle the soup into individual bowls; drizzle each serving with olive oil and sprinkle with a portion of the remaining parsley. Serve immediately, passing the grated Parmesan separately.

Notes

*You can stop at this point if not eating immediately. Cool and refrigerate. When ready, continue with liquids etc.

This soup gets very “sludgy” the longer the pasta is in, so if it is going to sit awhile before eating, consider adding pasta later.