

PASTA FAGIOLI WITH MARCANGELO GOURMET SMOKED SAUSAGES AND KALE



Serves:
6 - 8



Prep Time:
20 mins



Cook Time:
30 mins



INGREDIENTS

olive oil	1 tbsp
pkg (375 g) Marcangelo Mozzarella and Red Pepper Gourmet Smoked Chicken Sausages	1
onion, chopped	1
cloves garlic, minced	4
celery ribs, chopped	2
large carrot, chopped	1
dried basil	1 tsp
hot pepper flakes	1/4 tsp
can (28 oz./796 mL) whole tomatoes, pureed	1
vegetable or chicken stock	3 cups
can (19 oz./540 mL) white kidney beans, drained and rinsed	1
ditali pasta	1 cup
shredded kale or spinach	2 cups

TIPS

- Puree the can of tomatoes using the steel blade of your food processor or mash them coarsely with a potato masher.
- Serve with grated or sliced Parmesan.
- This soup thickens as it sits so if you will have to add more broth the next day for any leftovers.

MARCANGELO FAST PASS

Add some cooked **Marcangelo** sausage to a store bought minestrone or vegetable soup.

COOKING INSTRUCTIONS

1. Heat half of oil in large saucepan or Dutch oven set over medium-high heat. Add **Marcangelo** sausage; stirring, until lightly browned, about 3 minutes. Remove meat to a plate or bowl.
2. Reduce heat to medium and add remaining oil. Add onion, garlic, celery, carrot, basil and hot pepper flakes. Cook, stirring, until softened, about 5 minutes.
3. Pour in the pureed tomatoes and stock. Return meat to the saucepan. Bring mixture to a boil. Reduce heat and simmer, uncovered, for 10 minutes. Stir in beans and ditali. Simmer until ditali is al dente, tender but firm, about 10 minutes. Stir in kale until wilted, about 1 minute. Season to taste with salt and pepper.