

Pasta Fagioli

Pasta and beans! A delicious combo that is filling, hearty and oh so satisfying.

Prep:
15 minutes

Cook:
30 minutes

Ready In:
45 minutes

Servings:
6



Ingredients

- 1 medium onion, chopped
- 2 medium carrots, chopped
- 2 stalks celery, chopped
- 1 zucchini, chopped (optional)
- 4 cloves garlic, minced
- 2 15 oz cans cannellini beans or any beans you like
- 8 oz of pasta of your choice
- 6 cups of water
- 1 tsp oregano
- 1 tsp Italian seasoning
- 15 oz can diced tomatoes
- 2 cups kale or spinach
- 1/4 cup nutritional yeast
- 1 vegan bouillon cube

Instructions

- 1** In a large saucepan over medium heat add in your onions and garlic with a little water. Saute until fragrant (about 5 minutes).
- 2** Add in your chopped carrots, celery, zucchini (optional), diced tomatoes and beans. Cook on a low boil until tender (about 10 minutes). Once done blend half the soup then add in your bouillon, oregano, and Italian seasoning and bring to a low boil. Add in pasta and cook another 15 minutes or according to the package.
- 3** Once the pasta is al dente remove from the heat, add in the nutritional yeast and chopped greens. Enjoy!