

Pasta e Fagioli

**JERNEJ KITCHEN**

PASTA E FAGIOLI

Pasta e Fagioli is a rich bean and pasta stew recipe that's simple to make from scratch. It can easily be stored in the fridge or freezer for later use.

- serves
6
people
- preparation:
20
minutes
- cook:
2
hours
- total time:
2
hours 20 minutes

soak the beans

Add the beans to a bowl, cover with water, and add salt. Set aside for 12 hours. Drain the beans and rinse under running water.

cook the beans

Place a large pot over medium heat. Add the drained beans, salt, bay leaves, peppercorns, garlic, and water. Bring to a boil, then cover with a lid and cook for 1 hour 20 minutes or until the beans are soft. Drain the beans and preserve all of the cooking water.

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Use the same clean pot. Add the olive oil, diced celery, diced carrot, and diced onion. Saute for 8 - 10 minutes over low heat, then add the diced pancetta, chopped rosemary, garlic, and sage. Stir, then pan-fry for a minute. Add diced canned tomatoes. Add half the cooked drained beans and 250ml (1 cup) preserved cooking water. Blend into a smooth mixture, then add to the pot. Stir to combine. Pour in 1200ml (5 cups) of preserved cooking water, stir, and simmer for 20 - 25 minutes.

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Season the stew with a pinch of salt. Add the pasta, remaining beans, and sliced kielbasa. Cook until the pasta is cooked. Check the seasoning and adjust with salt and pepper, if needed.

serve

Divide the dish between six plates and sprinkle with chopped parsley and grated parmesan cheese.

Pasta e Fagioli

300 g (10.5 oz) dried beans

1 1/2 tsp salt, to soak the beans

2 bay leaves

1 tsp peppercorns

1 garlic clove

2 litres (8 cups) of water

2 tbsp olive oil

1 celery stalk

1 carrot

1 onion

50 g (2 oz) pancetta, diced

1 sprig chopped rosemary

1 garlic clove

2 sage leaves

250 g (9 oz) canned diced tomatoes

300 g (10.5 oz) small pasta shape

200 g (7 oz) kielbasa (like Hmeljarska Z'DeÅ¾ele)

Tools and equipment

bowl

sieve

cutting board

kitchen knife

large pot

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