

## Pasta e Fagioli

### Ingredients:

- 2 carrots, diced
- 1 celery stalk, diced
- 1 onion, chopped fine
- ¼ tsp. red pepper flakes
- 2-3 garlic cloves, chopped fine
- 1 14-oz. can of whole or diced tomatoes, with juice
- 1 15-oz. can of white beans, rinsed and drained
- 2 cups chicken stock or water
- Two cups spinach, chard or other greens, roughly chopped
- ¾ cup of macaroni or penne
- Optional: Shredded parmesan cheese

### Method:

- Sauté carrots, celery, onion and red pepper flakes in sauce pan until onions soften and brown. Add garlic, tomatoes and stock and bring to boil.
- Add greens and beans, simmer for 10 minutes.
- Stir in macaroni and simmer until it's tender.
- Add salt and pepper to taste
- Stir in cheese if using and serve.

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