

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love!

Bubbie's PASTA FAGIOLI

Hearty Italian Comfort in a Bowl!

A classic Italian soup made with tender pasta, hearty beans, savory ground beef, and tomatoes in a rich, flavorful broth. Simple ingredients, big comfort!

PREP TIME	COOK TIME	SERVINGS
15 MIN	30 MIN	6–8

INGREDIENTS

- 1 lb. ground beef (85/15)
- 1 tbsp olive oil
- 1 small onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- 1 (15 oz) can kidney beans, drained and rinsed
- 1 (15 oz) can cannellini beans, drained and rinsed
- 1 (15 oz) can diced tomatoes
- 1 (15 oz) can tomato sauce
- 6 cups beef broth (low sodium or regular)
- 1 cup ditalini pasta (or small pasta)
- 1 tsp Italian seasoning
- Salt and black pepper, to taste



INSTRUCTIONS

1. In a large pot or Dutch oven, heat olive oil over medium-high heat. Add ground beef and cook until browned, breaking it apart. Drain excess grease if needed.
2. Add onion, carrots, and celery. Cook for 5 minutes, until softened. Add garlic and cook for 1 minute.
3. Stir in diced tomatoes, tomato sauce, beef broth, beans, Italian seasoning, salt, and pepper.
4. Bring to a boil, then reduce heat and simmer for 20 minutes.
5. Add pasta and cook for 8–10 minutes, or until tender.
6. Taste and adjust seasoning as needed.
7. Ladle into bowls and top with grated Parmesan cheese and fresh parsley, if desired. Serve with crusty bread and enjoy!

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