

# MeMe's Pasta Fagioli



White cannellini beans, ditalini pasta with vegetables, lean hamburger, and herbs are simmered in vegetable juice and chicken broth. It is like an Italian chili like Olive Garden®'s Pasta Fagioli and even better the second day.

**Prep:** 15 mins  
**Cook:** 50 mins  
**Total:** 1 hr 5 mins  
**Servings:** 8  
**Yield:** 8 servings



## Ingredients

- 1 pound lean ground beef
- 1 tablespoon olive oil
- 1 carrot, diced
- 1 stalk celery, diced
- 1 thin slice onion, diced
- 1 teaspoon minced garlic
- 1 (32 ounce) bottle tomato-vegetable juice cocktail (such as V8®)
- 1 (14 ounce) can chicken broth
- 1 tablespoon dried parsley
- 1 tablespoon dried basil
- 1 teaspoon dried oregano
- freshly ground black pepper to taste
- 1 ½ cups ditalini pasta
- 1 (15 ounce) can cannellini beans, drained and rinsed

## Directions

### Step 1

Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease.

### Step 2

Heat olive oil in a large saucepan over medium-high heat; saute carrot, celery, and onion until softened, 5 to 10 minutes. Add garlic and saute until fragrant, 1 to 2 minutes. Stir vegetable juice cocktail, chicken broth, parsley, basil, oregano, and black pepper into vegetable mixture; bring to a boil. Reduce heat and simmer soup for 20 minutes.

### Step 3

Bring a large pot of lightly salted water to a boil. Cook ditalini pasta in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 minutes. Drain.

### Step 4

Stir cannellini beans and ground beef into soup; cook and stir until soup is heated through, about 10 minutes.

### Step 5

Spoon about 1/3 cup pasta into each serving bowl; ladle soup over pasta.

## Cook's Note:

Keep pasta separate from soup for leftovers and combine when reheating.

## Nutrition Facts

**Per Serving:** 299 calories; protein 17.9g; carbohydrates 33.2g; fat 10.1g; cholesterol 35.5mg; sodium 566mg.