

## PASTA E FAGIOLI

*(slightly modified from Tami Kitchen Table Talk)*

2 tablespoons extra-virgin olive oil  
1/4 cup pancetta, diced  
2 (4 to 6-inch) sprigs rosemary, left intact  
1 tsp dried thyme leaves  
1 large fresh bay leaf  
1 medium onion, finely chopped  
2 small carrots, finely chopped  
1 rib celery, finely chopped  
1 clove of garlic, chopped  
salt and pepper  
1 (15 ounce) can cannellini beans  
1 + 1/2 cups crushed tomatoes (with juices)  
2 cups water  
1 quart chicken stock  
1 + 1/2 cups ditalini pasta  
grated Parmigiano cheese for serving

Heat a deep pot over medium high heat and add oil and pancetta. Cook until the pancetta pieces are golden brown, add the rosemary, thyme, bay leaf, chopped veggies and garlic. Season everything lightly with salt and pepper (pancetta is already quite salty, so keep that in mind).

Saute everything together for a couple of minutes, add the beans, crushed tomatoes, water, and chicken stock. Increase heat to high, when boiling add the pasta, and reduce to medium heat. Cook stirring every once in a while, until the pasta is al dente (8 to 10 minutes). Remove the rosemary stems and the bay leaf before serving.

Ladle soup on bowls, and serve with a nice piece of bread, with plenty of cheese grated on top.