



## Pasta Fagiola Soup

**1/2 cup dried great northern beans**  
**1/2 cup pinto beans**  
**1/2 cup red beans**  
**1/8 cup dried chopped onion**  
**1 teaspoons dried minced garlic**  
**1/2 teaspoon dried oregano**  
**1 bay leaf**  
**1/2 teaspoon dried basil**  
**1/4 teaspoon dried celery flakes**  
**1/4 teaspoon dried rosemary**  
**1/2 teaspoon salt**  
**1/16 teaspoon crushed red pepper**  
**3/4 cups small shell pasta**  
**1 tablespoons olive oil**  
**1 carrot, chopped**  
**1 stalk celery, chopped**  
**1 lb. ground Italian Sausage**  
**28 ounce can Italian plum tomatoes, chopped**  
**2 cups chicken stock or water**  
**1 cups water**  
**Shredded Parmesan Cheese**

**Wash and remove shriveled beans. Soak overnight to soften. Next day: place beans in pot and add spices. Sauté veggies, and sausage in oil. Add tomatoes, chicken stock & water and bean mix. Bring to boil. Cover partially, reduce heat & simmer 2-3 hours until tender. Add pasta and cook 5-7 minutes until pasta is done. Remove bay leaf. Garnish with cheese before serving.**

