

## PASTA E FASUL

*pasta mista and cannellini beans the Neapolitan Way*



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## PASTA E FASUL

*Serves 4*

### INGREDIENTS

— Available at Mediterranean foods

- 2 x 425ml tins of cannellini beans
- 300g pasta mista De Cecco Artisan
- ½ tin whole peeled tomato Antica Napoli
- 2 tbsps De Cecco extra virgin olive oil
- 150g pancetta cut in strips
- ½ teaspoon of chilli flakes
- 100g 2cm cubed celery
- 3 cloves of garlic
- ¼ cup chopped Italian parsley

### METHOD

1. In a large pot pour 2 tablespoons of extra virgin olive oil and add the garlic the pancetta, the chilli and the celery. Fry gently for 5 minutes.
2. Add the drained whole peeled tomato, cook for a couple of minutes, then add the drained and rinsed cannellini beans.
3. Add 6/7 cups of vegetable stock or just water and bring to the simmer and cook for 15 minutes.
4. Season with salt and add the pasta and the fresh parsley. Keep cooking and stirring until the pasta is 'al dente', making sure it doesn't stick to the bottom.
5. "Pasta e fasul" should be quite thick. Serve after 5 minutes rest with a drizzle of extra virgin olive oil on top.

Buon appetito!

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