

Pasta Fagoli Soup

1 pint, pressure cooked, Mild Italian sausage (Approx. 1 lb. You can use 1 lb of sautéed Italian sausage instead)
1 medium carrot, shredded
1 stalk of celery, cut into fine dices
2 tsp. garlic, chopped
½ tsp. dried basil
1, 15 oz. can red kidney beans, drained
1, 15 oz. can white kidney beans, drained
½ c. pasta roni, cooked (small tubed noodle)
3 c. chicken broth
1, 15oz. can tomato sauce
1, 15 oz. can chunky tomatoes
garlic salt to taste

Add cooked meat to a large pot or crock pot. Add all remaining ingredients and bring to a boil. Cook soup for 30 min on stove or about 1 hr on high in the crock pot, or until carrots and celery are tender. Add garlic salt to taste. Makes about 8-10 servings.

We top this soup with mozzarella cheese and eat it with garlic bread. ☺

-Jennifer Reynolds