



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pasta e Fagioli –

1 cup dry small pasta shells
½ cup diced prosciutto (2 oz.), or bacon diced
3 tbl. olive oil, divided
2 cups diced onions
1 tbl. minced fresh garlic
1 tbl. chopped fresh rosemary
1 tsp. anchovy paste
½ tsp. red pepper flakes
¼ cup dry white wine
2 ½ cups low-sodium chicken broth
1 can diced tomatoes in juice (28 oz.)
2 cans cannellini beans or other white beans, drained and rinsed (15 oz. each)
Salt to taste
1 cup fresh bread crumbs
¼ cup shredded Parmesan
¼ cup minced fresh parsley
1 tsp. minced lemon zest

Cook pasta shells in a pot of boiling salted water according to package directions; drain, reserving 1 ½ cups pasta water.

Cook prosciutto in 2 tbl. oil in a large pot over medium heat until crisp, 3 – 4 minutes; transfer to a paper-towel-lined plate. Add onions to pot and sweat, 5 minutes. Stir in garlic, rosemary, anchovy paste, and red pepper flakes; cook 1 minute.

Deglaze pot with wine and simmer until nearly evaporated; stir in broth, tomatoes, beans, and pasta water. Bring soup to a boil, reduce heat to medium-low, and simmer 15 minutes. Off heat, add pasta shells and season with salt.

Toast crumbs in remaining 1 tbl. oil in a nonstick skillet over medium heat until golden, stirring often, 4 – 5 minutes. Off heat, stir in Parmesan, parsley, zest and prosciutto. Sprinkle servings of soup with crumb topping.

Cook's Note: Anchovy Paste – Just the word anchovy can send people running from a recipe. But a touch of anchovy's unique flavor can add loads of depth. Anchovy paste is sold in tubes (near the canned tuna). If well-sealed and chilled, it keeps indefinitely.

Credit: Martha Stewart Living