

# Pasta E Fagioli – Olive Garden Style



Photo from Olive Garden

## Ingredients

- 1 pound ground beef - I use the leanest I can get to keep the fat down
- 1 onion - diced
- 2 good sized carrots - julienned
- 3 or 4 stalks of celery - chopped
- 2 cloves of garlic - minced
- 2 - 14.5 ounce cans of petite diced tomatoes
- 15 ounce can of light red kidney beans (including the liquid)
- 15 ounce can of great northern beans or cannellini beans (including the liquid)
- 15 ounce can of tomato sauce
- 12 ounces of V-8 juice
- 1 tablespoon of white vinegar
- 1 1/2 teaspoons of salt
- 1 teaspoon of dried oregano
- 1 teaspoon of dried basil
- 1/2 teaspoon of pepper
- 1/2 teaspoon of dried thyme
- 1/2 package of ditali pasta (since I can never find this I make ziti noodles and cut them into 1/4's)

## Directions

Brown the ground beef in a large soup pot. Drain off any remaining fat. Add the onion, carrots, celery and garlic and simmer until soft. Add the remaining ingredients except for the pasta and simmer for 1 hour. Meanwhile, cook the pasta, drain and set aside (or cut into 1/4's if necessary). Add the pasta after simmering and let sit for about 5 minutes and serve!