

## Roman Beans Recipe Pasta Fagioli

### **Ingredients & Directions**

In a pot:

- 1 cup of Romano Beans
- 2 cups of water
- 1 tablespoon of salt
  - Let boil until beans are soft

In a separate pot:

- 3 cups of water
- 1/3 cup of extra virgin olive oil
- 1 carrot

- 1 stalk of celery
- 1 whole onion (medium sized)
- 1 ripe tomato
- 1 potato (medium sized)
- 1 tablespoon of salt
- ½ teaspoon of hot chilli pepper
  - Let cook until soft
  - Puree everything
  - Add beans to the soup
  - Simmer for 10 minutes together

Serve with parmesan or add pasta.