

Gil's Easy Pasta e Fagioli

serves 4

Ingredients:

1 tablespoon [Gil's Basil Extra Virgin Olive Oil](#)
1/2 lb. Italian sausage (sweet or spicy), casings removed
2 garlic cloves, peeled and minced
1/2 each yellow onion, peeled and minced
1 each carrot, peeled and chopped
1 each celery stick, chopped
4 cups chicken or vegetable broth
2 cup [Gil's Artichoke and Olive Marinara](#) or [Gil's Artichoke Walnut Sauce](#)
1 (15.5oz) can kidney beans, drained and rinsed
1 (15.5oz) can white beans, drained and rinsed
1/2 teaspoon [San Fran Sea Salt](#)
pinch cracked black pepper
1/2 lb. (1/2 a box) ditalini pasta, cooked
1 tablespoon fresh basil, chopped
parmesan or pecorino romano, grated

Instructions:

Heat EVOO in a large pot or dutch oven over medium-high heat. Once the oil is hot, crumble sausage into the pot and cook until golden brown and crispy. Add garlic, onion, carrot and celery, stir to combine. Sauté veggies until tender about 3-4 minutes. Add broth, marinara and beans, stir to combine and bring to a simmer. Once simmering, reduce heat to medium-low and cook, stirring occasionally, for 15-20 minutes until heated through. Before serving, season with salt and pepper and stir in ditalini pasta. Garnish with basil and grated parmesan.

