



## Vegan Pasta Fagioli



This recipe calls for:

### Roasted Garlic Sauce

Prep time

**15 minutes**

Cook time

**9 minutes**

Servings

**4**

### Ingredients

- ¾ cup uncooked ditalini pasta
- 1 tablespoon olive oil
- 14 ounces plant-based hot Italian sausage
- 1 medium onion, chopped
- 1 carrot, chopped
- 3 ribs celery, chopped
- 2 cloves garlic, minced
- 1 jar (24 ounces) RAGÚ® Roasted Garlic Sauce
- 1 carton (32 ounces) vegetable broth
- 2 cans (15 ounces each) cannellini and/or kidney beans, rinsed
- ¼ cup grated Parmesan-style vegan cheese

2 tablespoons finely chopped Italian parsley

## **Instructions**

1. Cook pasta 1 min. less than directed on package. Drain; set aside.
  2. Heat oil in large pot on medium-high heat. Add sausage; cook 3-4 min. or until done, using wooden spoon to break up large pieces.
  3. Reduce heat to medium; add onions, carrots and celery. Cook 5-6 min. or until onions are translucent, stirring frequently. Add garlic; stir 30 sec. Stir in sauce, broth and beans. Simmer 10 min. or until vegetables are tender, stirring occasionally. Add pasta; cook 1-2 min. until heated through. Top with cheese and parsley before serving.
- To freeze, keep pasta separate as it will continue to absorb liquid in the soup. Plant-based sausage is usually sold in the meat department or frozen aisle of the grocery store.