

Pasta fagioli



About this recipe

Serves

6

Time to make

10 minutes preparation; 30 minutes cook time

Ingredients

- 4 cubes chicken bouillon, dissolved in 4 cups warm water
- 1 14-ounce can diced tomatoes, undrained
- 2 15-ounce cans spaghetti sauce
- 1 15-ounce can black beans, rinsed and drained

- 1 15-ounce can kidney beans, rinsed and drained
- 1 15-ounce can cannellini beans, rinsed and drained
- 1 8-ounce can sliced carrots, drained
- Spices: 1 tsp. dried oregano, 1 tsp. black pepper, 2 tsp. dried parsley, 1 tsp. garlic powder, 1 tsp. onion powder
- 8 ounces pasta, uncooked

Directions

1. In a large stockpot or saucepan, combine all the ingredients except the pasta.
2. Heat on the stovetop on medium, stirring occasionally, until heated through. About 15 minutes.
3. Add the pasta and simmer, uncovered 9-12 minutes.
4. Serve at once. Refrigerate leftovers.

Recipe video

Nutritional info

There is no nutritional information available at this time.

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