

# **The Singing Chef - Andy LoRusso**

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## **Pasta Fagioli with Roasted Garlic Crostini**

### **Serves**

8-10

### **Ingredients**

32 oz. of white cannelloni beans soaked overnight (2 -15oz cans ok)

(optional, red kidney beans, garbonzo beans, dried cranberry beans, or barlotti)

8 cups chicken stock

1 large onion, diced

1/4 cup extra virgin olive oil

1 14oz can of stewed tomatoes, drained, or 1 lb. of Roma tomatoes, skins removed, de-seeded, and chopped.

3 cloves garlic, diced

1 lb, ditalini, small shells, or elbow pasta.

1/4 to 1/2 pound of Pancetta ham, cut in small pieces.

1/4 cup fresh grated parmesan-reggiano cheese

Fresh ground black pepper to taste.

Kosher salt

1 loaf of Italian bread

1 bulb of fresh garlic

### **Preparation Instructions**

In a 2 quart sauté pan or sauce pan, heat olive oil, garlic, and onion. Cook over low heat. Add pancetta ham. Cook a few minutes, then add tomatoes and simmer for a few more minutes. In another pot, add beans and add enough water to cover and cook until soft but still firm. If you use canned beans, then add to 6 cups of chicken stock to pan and bring to a low simmer. Cook the pasta in another pot until al-dente and add to stock.

Pour into bowls and grate on the Parmesan-Reggiano cheese and black pepper. Cut bread into 1/4 inch slices. Dip in olive oil and toast in 350 oven until golden brown. Cut off top of garlic bulb and drizzle with olive oil. Wrap in foil and bake in 400 oven for about 45 minutes or until the cloves are soft. Take out garlic and squeeze a clove on each piece of bread. Serve with soup.