

## **Hearty Pasta E Fagioli Soup**

**Maria Provenzano**

### **Ingredients:**

6 ounces pancetta, chopped  
2 tablespoons olive oil  
2 large carrots, finely chopped  
1 fennel bulb, finely chopped  
1 onion, finely chopped  
1 teaspoon salt  
2 garlic cloves, minced  
1 (15-ounce) can crushed tomatoes  
1 (15-ounce) can cannellini beans, drained and rinsed  
5 cups vegetable stock  
2 cups water  
2- to 3-inch rind of Parmesan, optional  
1 cup ditalini, or similar- shape pasta like tubetti or elbow  
2 cups roasted butternut squash  
Sage pesto for topping

### **Directions:**

1. Add the pancetta to a large pot or Dutch oven over medium heat.
2. Cook, stirring frequently, until the meat starts to brown.
3. Remove the meat using a slotted spoon and place onto a plate lined with a paper towel until needed.
4. In the same pot, add the olive oil, carrots, fennel, onions, and salt. Turn the heat to medium-high and cook until the vegetables start to soften.
5. Stir in the garlic and let cook until fragrant, about 30 seconds. Stir in the tomatoes and bring to a simmer. Simmer for 5 to 7 minutes, stirring every so often.
6. Add the beans, then pour in the stock and 2 cups of water. Add the cheese rind, if using.
7. Bring the soup to a boil, then reduce the heat and simmer for 5 minutes.

8. Add the pasta and adjust the heat to maintain a low simmer. Cook, stirring occasionally, until the pasta is al dente, around 8 to 10 minutes.
9. Stir in the Roasted Butternut Squash during the last few minutes of cooking.
10. Ladle the soup into bowls, drizzle with the Sage Pesto, and sprinkle with the crispy pancetta and black pepper, if desired.

## **Roasted Butternut Squash**

### **Ingredients:**

1 butternut squash, about 2 to 2 1/2 pounds  
Salt  
Olive Oil

### **Directions:**

1. Preheat the oven to 375 degrees.
2. Peel the butternut squash and cut into 1/2- inch cubes. Place on a baking sheet lined with aluminum foil and toss with the olive oil and salt.
3. Bake until softened, about 30 minutes.

## **Sage Pesto:**

### **Ingredients:**

3 to 4 tablespoons fresh sage  
1 cup fresh basil  
1/2 cup freshly grated Parmesan cheese  
1 garlic clove  
8 tablespoons olive oil, or enough to make the pesto able to drizzle off a spoon  
2 teaspoons fresh lemon juice  
Salt and pepper to taste

### **Directions:**

1. Make the pesto by placing the sage, basil, grated Parmesan, and garlic into a food processor, and slowly add the olive oil until you achieve the right consistency; the pesto should drizzle off a spoon. Stir in lemon juice, and salt and pepper to taste.