

This Meaty Pasta Fagioli Is My Go-To Soup for Feeding a Crowd

Pasta Fagioli That Is Bound to Be a Hit



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

- 2 lbs ground beef, browned and drained
- 1 onion, chopped
- 3 carrots, chopped
- 4 stalks celery, chopped
- 2 (28 oz) cans diced tomatoes, undrained
- 1 (16 oz) can red kidney beans, drained and rinsed
- 1 (16 oz) can white kidney beans, drained and rinsed
- 3 (10 oz) cans beef stock
- 3 tsp dried oregano
- 2 tsp black pepper
- 5 tsp dried parsley
- 1 tsp Tabasco sauce (optional, for a kick)
- 1 (20 oz) jar spaghetti sauce
- 8 oz pasta, such as ditalini or elbow

DIRECTIONS

- ? Step 1: Brown the Beef: In a large skillet, cook the ground beef until fully browned. Drain the fat and transfer the beef to your crockpot.
- ? Step 2: Add Everything (Except Pasta): Add the chopped onion, carrots, celery, both kinds of beans, diced tomatoes (with juice), beef stock, oregano, pepper, parsley, Tabasco (if using), and jarred spaghetti sauce to the slow cooker. Stir well to combine.
- ? Step 3: Slow Cook: Cover and cook on low for 7-8 hours or on high for 4-5 hours, until the vegetables are tender and the flavors have melded.
- ? Step 4: Add Pasta: About 30 minutes before serving, stir in the pasta. Cover and cook until the pasta is tender.
- Pro tip: For best texture, you can also cook the pasta separately and stir it into each bowl before serving.

TIPS FOR SUCCESS

Stir occasionally if you're home while it cooks to prevent sticking.
If the soup thickens too much, add a splash of beef stock or water .
For reheating, store the pasta separately to avoid soggy noodles.
Add a dash of red pepper flakes or more Tabasco.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-meaty-pasta-fagioli-is-my-go-to-soup-for-feeding-a-crowd/>