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**Pasta e Fagioli**

***Chef: Mary Farmer (Louis Verrone)***

**Ingredients**

* 1 CAN 15 OZ. GREAT NORTHERN OR CANNELLINI BEANS (DRAINED)
* 1 LARGE CAN WHOLE TOMATOES 28 OZ. Pour juice into cup, reserve, I cut up tomatoes with scissors or could chop in food processor, DON”T puree, I like the sauce slightly chunky.
* RIGATONI PASTA can use other pasta, I’ve used cavatappi or penne pastas
* 3 CLOVES GARLIC CHOPPED
* 1 ½ TSP DRIED SAGE (I’ve substituted Basil leaves, but I like sage better.)
* 2-3 TBS. OLIVE OIL
* 1/8 TSP CRUSHED RED PEPPER FLAKES

**Directions**

* SAUTE CHOPPED GARLIC IN 2-3 TBS. OIL ABOUT 2 MINS. DON’T BROWN GARLIC with CRUSHED RED PEPPER FLAKES
* ADD SAGE FLAKES --- SAUTE 2 MINS OR SO.
* ADD CUT UP TOMATOES AND JUICE -- SIMMER UNTIL SOFT 20-25 MINS.
* MASH TOMATOES WITH A POTATO MASHER OR FORK SO AS TO HAVE A SMOOTHER SAUCE.
* ADD BEANS and COVER , LEAVING LID AJAR---SIMMER 15 MINS MORE.
* POUR OVER COOKED RIGATONI
* ADD CHEESE AND GROUND PEPPER
* ENJOY!

This was a favorite of Great Grandpa Louis Verrone who could on occasion be seen, apron donned, preparing this dish himself.