



Pasta e Fagioli

Servings: **6 servings**

DFinase

Ingredients

- 8 cups fat free, low sodium chicken broth
- 2 cans (15 oz each) cannellini beans, rinsed and drained
- 3 carrots, sliced
- 3 cloves garlic, sliced
- 2 cups (8oz) ditalini or small pasta
- 3 tbsp grated Parmesan cheese
- 3 tbsp chopped, fresh parsley

Directions

1. Place broth, beans, carrots and garlic in slow cooker. Cover. Cook on low for 4 hours
2. Stir in pasta and cook until tender, 1-2 hours more
3. Garnish with Parmesan and parsley

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