
Florentine- Pasta & Beans

Ingredients

- 1 cup pasta for soup
- 1 can white beans
- 2 garlic cloves
- 2 sage leaves
- 1 rosemary sprig
- 2 Tbsp olive oil, divided
- salt to taste
- red pepper flakes to taste
- 1 can diced tomatoes
- Parmesan cheese

Directions

Boil the soup pasta in salted water until al dente. Drain and set aside.

Drain and rinse the canned beans to remove the gelatinous substance on them. Place them in a small cooking pot and add garlic, sage and 1 Tbsp oil. Cover them with water and add salt. Bring to a boil and then simmer until soft, 5 - 10 minutes. Drain and transfer the beans, garlic and rosemary leaves (remove from stalk) to a blender. Puree.

Heat the remaining tablespoon of oil in another medium size saucepan. Add the red pepper flakes and cook for a minute. Add the tomatoes and cook until soft. Stir in the bean puree and simmer on low, adding water as necessary, for about 10 minutes. Add the remaining pasta and cook for 5 minutes. Taste and adjust seasoning. Serve with parmesan cheese.
