



Mama P's Recipes



Mama's Awesome White Past Fagioli

Made with [Mama's Organic Italian Seasoning](#)

Most Pasta Fagioli recipes use a red sauce, but Mama's recipe is a special white fagioli recipe that you'll be certain to make over and over again for your friends and family. Make sure you have some Italian bread on hand for this one because dunking the bread is a special treat.



Ingredients:

- 2 Large Celery Stalks
- 4 Garlic Cloves or more to taste
- 4 Bay Leaves
- ½ Sweet Onion
- 2 tablespoons butter
- 1 tablespoon olive oil
- 48-ounce low sodium chicken broth (6 cups)
- 16-ounce water (2 cups)
- ½ lb. ditalini pasta
- 4 – 15 oz cans of Cannellini Beans
- 3 or 4 tablespoons of [Mama's Italian Seasoning](#)
- 2 teaspoons of fine sea salt or garlic salt or more to taste
- 1 teaspoon of white pepper
- ½ teaspoon of fine crushed red pepper or cayenne pepper
- 3 tablespoons of fresh parsley chopped
- 4 oz of pancetta diced/cubed into small pieces and browned
- 4 oz of clam juice (if no allergies)
- 4 tablespoons of grated pecorino cheese or parmesan
- ½ cup Wondra (very fine flour) if no allergies

How to Make:

- Chop or mince the onion, garlic, celery
- Add 1 tablespoon butter to pot and melt and add the minced onion, garlic and celery.
- Add the white pepper, salt and red pepper and cook over low to medium heat for 5 minutes



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- While that is cooking drain and rinse two cans of beans and puree the beans
- Add the pureed beans plus two additional cans of rinsed beans to the pot
- Add the ditalini pasta
- Add the browned pancetta (or use crumbled light crisp bacon). If you don't have pancetta or bacon you can skip as it will still taste great.
- Add the broth and water and bring to a boil and let simmer for 10 minutes
- Add 3 to 4 tablespoons of Mama's Organic Italian Seasoning
- Add 4 bay leaves, 3 tablespoons of parsley, 1 more tablespoon of butter, 1 tablespoon of olive oil, clam juice and ½ cup of Wondra and stir
- Stir in 4 tablespoons of grated Romano or parmesan cheese
- Let simmer another 5 to 10 minutes and stir periodically
- Let sit for 5 to 10 minutes to thicken and add salt or pepper to taste if needed.

Note:

This will serve 6 people. Be sure to add parmesan cheese in your bowl too and dunk your Italian bread! If you reheat the next day, you'll need to add more chicken broth.

Quick Version:

You can put the celery, onion, garlic cloves, 2 cans of cannellini beans, some of the chicken broth and/or water in a blender all at once, add to the pot, add remaining ingredients, and bring to a boil etc.