Pasta e Fagioli

4 oz. Basic Egg Pasta Dough, halved

2 Tbsp. olive oil

1 large onion, finely chopped

3 ribs celery, finely chopped

2 medium carrots, finely chopped

2 Tbsp. minced garlic

1 Tbsp. tomato paste

1 Tbsp. dried oregano

1 Tbsp. dried basil

1 can (15 oz.) cannellini beans, rinsed

1 quart vegetable broth

Drizzle over top with:

3 Tbsp. olive oil

3 Tbsp. chopped parsley

Using the pasta dough, shape into macaroni pasta to ½ inch lengths. Arrange macaroni in a single layer on a rimed baking sheet and lightly dust with flour. Bring 2 quarts water to a boil in a large pot; season generously with salt. Add pasta and cook 30 seconds or until al dente. Drain well.

Add 2 tablespoons olive oil, onions, celery and carrots to same pot. Cook over medium heat 5 to 7 minutes or until onions are translucent, stirring occasionally. Add garlic and cook for 30 seconds or until fragrant. Add tomato paste and herbs; increase heat to high. Simmer 15-20 minutes or until vegetables are softened.

Stir in cooked macaroni just before serving. Drizzle each serving with olive oil and sprinkle with parsley.

Makes 6 servings.