

# Official Tétrault Pasta E Fagioli Recipe



TRADING  
desks for  
DIRT

- 5 cups (40oz) Motts Clamato juice
- 3 ¼ cups (26oz) diced tomatoes (in its juice)
- 1 ¾ cups (14oz) consommé soup
- 1 ¾ cups (14oz) water
- 3 tbsp chicken soup base
- 1 tsp oregano
- 1 tsp basil
- ¼ tsp hot paprika
- ¼ tsp garlic powder
- 1 lb lean ground beef
- 1 medium onion, chopped
- 4 celery stalks, chopped
- 4 carrots, thinly sliced
- ½ cabbage, shredded (optional)
- 1 ½ cups ditalini pasta
- Parmesan cheese for garnish (optional)

Bring all liquid to a boil and then simmer for 30 minutes. While liquid is simmering, sauté vegetables and set aside. In same pan used for vegetables, brown ground beef. Add vegetables to liquids, and simmer for another 30 minutes. Add beans, beef and pasta to the soup and simmer for another 20 minutes. Serve hot with grated Parmesan cheese.