

Pasta e fagioli (pasta and beans)

Ingredient	Amount
olive oil	1/4 cup
yellow onions, peeled, sliced	2 ea
garlic cloves, minced	6 ea
cumin, ground	2 tsp
fennel seeds, ground	2 tsp
dried ancho chilies, stemmed, seeded, chopped	6 ea
tinned, diced tomatoes	1 pkg
tortilla soup mix	1 pkg
salt	as needed
lime juice	as needed

1. heat oil in a large soup pot. cook onions 6-8 minutes until they are beginning to brown.
2. add garlic and cook for 2-3 minutes.
3. add cumin and fennel and cook for 1 minute.
4. add 6 cups of water or stock, the bean mix and the chili peppers.
5. cook covered approximately 2 hours or until the beans are tender.
6. add the tomatoes and cook an additional 20 minutes.
7. carefully ladle half of the bean mix into a blender and puree until smooth.
8. pour the puree back into the pot and mix with the remaining beans.
9. bring to a simmer over medium heat and cook until it's the desired thickness.
10. season with salt and fresh lime juice.
11. toss with your favourite cooked pasta noodles.