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Baked Pasta e Fagioli

Recipe courtesy of Good Housekeeping

Yields: 6 main-dish servings

Prep Time: 20 minutes

Cook Time: About 15 minutes

8 ounces mini penne or elbow pasta (about 2 cups)
1 can (28 ounces) whole tomatoes in puree
1 tablespoon olive oil
1 medium onion, chopped
1 stalk celery, chopped (I skipped)
2 cloves garlic, crushed with press
2 cans (15 to 19 ounces each) navy or other small white beans, rinsed and drained
1 cup reduced-sodium chicken broth
Ground black pepper
1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
1/2 cup freshly grated Romano cheese

1. Preheat oven to 400 degrees F. Heat large, covered saucepot of water to boiling over high heat. Add pasta and cook 2 minutes less than label directs. Drain pasta, reserving 1/4 cup cooking water. Return pasta to saucepot.
2. Meanwhile, drain tomatoes, reserving puree. Coarsely chop tomatoes.
3. In 4-quart saucepan, heat oil over medium heat until hot. Add onion and celery and cook 9 to 10 minutes or until tender, stirring occasionally. Add garlic; cook 1 minute.
4. Stir in tomatoes with their puree, beans, broth, and 1/4 teaspoon pepper; heat to boiling over high heat. Reduce heat to medium; stir in spinach.
5. Add bean mixture, reserved pasta cooking water, and 1/4 cup Romano to pasta in saucepot and toss until well mixed. Transfer pasta mixture to 3-quart glass or ceramic baking dish. Sprinkle with remaining Romano. Bake 15 minutes or until center is hot and top is golden.