



## Pasta and Beans

**SERVINGS** 4 ⌚ **PREP TIME** 5 min **COOK TIME** 15 min

### INGREDIENTS

- 8 ounces of **La Fe pasta** (tubetti, small shells, broken spaghetti, linguine etc. can all be used)
- 8 ounces (one cup) **La Fe cooked beans** of your choosing (any kind of bean will do, including garbanzo)
- 4 ounces meatless pasta sauce (1/2 cup)
- Parmigiano Reggiano, grated, to serve

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### DIRECTIONS

1. Cook the **La Fe pasta** until it is almost al dente making sure there is plenty of water in the pot. Remove some water, but save it for later later, if needed. Following this, add the **La Fe beans**, and stir to heat through.
2. Next, add in the pasta sauce. If it's too dry, add some of the reserved pasta water.
3. Now, stir vigorously, and just let the pasta start to come to a boil, then remove from heat. Ladle the pasta and beans into serving bowls, add grated Parmigiano Reggiano cheese and dinner is served!