Pasta E Fagioli Soup - Olive Garden

Ingredients:

- 2 lbs ground beef
- 1 onion, chopped
- 3 carrots, chopped
- 4 stalks celery, chopped
- 2 (28 oz) cans diced tomatoes, undrained
- 1 (16 oz) can red kidney beans, rinsed and drained
- 1 (16 oz) can white kidney beans, rinsed and drained
- 3 (10 oz) cans beef stock
- 3 tsp oregano
- 2 tsp pepper
- 5 tsp parsley
- 1 tsp Tabasco
- 1 (20 oz) jar spaghetti sauce
- 8 oz pasta

Instructions:

1. Brown beef, drain. Add to crock pot with all of above ingredients except pasta
2. Cook on low 7-8 hours or high 4-5 hours. During last 30 minutes on high or 1 hour on low, add pasta
3. OR
4. Saute beef, drain.
5. Add onions, celery, carrots, and tomatoes and simmer about 10 minutes.
6. Drain and rinse beans and add to the pot
7. Add beef stock, spices, spaghetti sauce, and noodles.
8. Simmer until carrots and celery are tender, about 45 minutes.

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