

## **Meaty Minestrone**

Serves 6

1/2 pound small rigatoni  
4 cloves chopped garlic  
Extra-virgin olive oil  
8 fresh sage leaves  
1 sprig fresh rosemary  
1 sprig fresh thyme  
3/4 pound loose sweet Italian pork sausage  
2 medium carrots, roughly chopped  
2 celery ribs, roughly chopped  
1 onion, roughly chopped  
1 (28-ounce) can crushed plum tomatoes  
1 bay leaf  
2 (28-ounce) cans cannelloni beans, drained and rinsed  
1/2 bunch fresh parsley leaves, finely minced  
Coarsely ground black pepper  
8 cups chicken stock  
1 cup freshly grated Parmigiano-Reggiano

Bring a pot of salted water to boil for the rigatoni.

Pour 1/4 cup olive oil in a large saucepan. Add the garlic, sage, rosemary and thyme and warm the oil over medium heat to infuse it with the flavor of the herbs, 3 to 4 minutes. Add the sausage and cook, breaking up the sausage with the side of a big spoon until well browned. Chop the carrots, celery, and onion and add to the saucepan and cook for 3 to 4 minutes, until the vegetables are softened.

To the pan with the sausage stir in the crushed tomatoes, bay leaf, cannelloni beans, and chicken stock. Bring to a simmer and cook for 15 minutes stirring occasionally.

Cook the rigatoni in the boiling water for 6 minutes; it should be slightly underdone. Drain and stir into the simmering soup. Add the parsley, and salt and coarsely ground black pepper, to taste. Discard the bay leaf.

Ladle the soup into bowls and top with some shaved Parmigiano-Reggiano.