



INGREDIENTS

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2 TBSP of olive oil
2 chopped shallots
1 TSP of kosher salt
1 cup of chopped celery
3 diced cubed yellow potatoes
8 cups of heated vegetable stock
1 packet of Fidanzati Caprese (or any short pasta of your preference).
Rind of Parmigiano-Reggiano
1 can of kidney beans
3 cups of spinach
1 ½ cups of chopped provolone cheese



ONE POT PASTA

By Caterina Romano's kitchen

DIRECTIONS

1. In a large soup pot, heat the oil over medium heat.
2. Add the shallots, sprinkle with kosher salt and cook for a few minutes.
3. Add the celery, potatoes and 1 ladle of the vegetable stock. Sauté for 15 minutes.
4. Add the pasta to the pot and top with the remaining vegetable stock.
5. Cook the pasta as per cooking instructions on the packaging.
6. Four minutes before the pasta is completely cooked, add the beans.
7. Season with kosher salt and pepper.
8. Add the spinach and cook for a few minutes.
9. Turn off the stove. Add the provolone cheese and mix until it melts into the pasta dish.

ENJOY THE ONE POT PASTA