Olive Garden Pasta e Fagioli

Ingredients

1 pound ground beef
1 small onion, diced (1 cup)
1 large carrot, julienned (1 cup)
3 stalks celery, chopped (1 cup)
2 cloves garlic, minced
2 14.5-ounce cans diced tomatoes
1 15-ounce can red kidney beans (with liquid)
1 15-ounce can great northern beans (with liquid)
1 15-ounce can tomato sauce
1 12-ounce can V-8 juice
1 tablespoon white vinegar
1 1/2 teaspoons salt
1 teaspoon oregano
1 teaspoon basil
1/2 teaspoon pepper
1/2 teaspoon thyme
1/2 pound (1/2 pkg.) ditali pasta

Directions

1. Brown the ground beef in a large saucepan or pot over medium heat. Drain off most of the fat.
2. Add onion, carrot, celery and garlic and sauté for 10 minutes.
3. Add remaining ingredients, except pasta, and simmer for 1 hour.
4. About 50 minutes into simmer time, cook the pasta in 1 1/2 to 2 quarts of boiling water over high heat. Cook for 10 minutes or just until pasta is al dente, or slightly tough. Drain.
5. Add the pasta to the large pot of soup. Simmer for 5-10 minutes and serve.