

# Tuscan Baked Beans

## Ingredients

- 16 oz. bag dried Great Northern Beans, soaked and drained according to package directions
- 4 Tbsp. D'Avolio Tuscan Herb Olive Oil, divided
- 1 large onion, chopped
- 2 clove garlic, chopped
- 8 plum tomatoes, chopped
- 1 tsp pepper
- Salt (optional)
- 2 Tbsp. D'Avolio California Garlic Olive Oil
- 2 cups Panko bread crumbs

**Total Time:** 3 hours

**Makes:** 12 servings (½ cup per serving)

**Nutrition:** 240 calories, 8g fat (1g saturated), 34g carbohydrate, 10g protein, 25 mg sodium



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## Preparation

1. Soak beans in water overnight.
2. Add soaked beans and 9 cups of fresh water to a pot. Heat on high uncovered, until boiling. Skim as much foam as possible from the surface, reduce heat to medium. Cover, tilting to vent steam. Cook for 1 hour; do not stir.
3. Heat 2 Tbsp. D'Avolio Tuscan Herb Olive Oil in a braising pan on medium. Add onions and garlic. Cook, stirring occasionally, about 5 minutes, until tender. Add the tomatoes, salt (optional), and pepper. Simmer for 10 minutes, stirring occasionally and remove from heat.
4. Check beans for tenderness; they should be completely tender, if not cook for an additional 15 minutes or as needed.
5. Preheat oven to 375°F. Add beans and liquid to the onion mixture in the braising pan; stir to combine. Drizzle with 2 Tbsp. D'Avolio Tuscan Herb Olive Oil. Bake for 60 minutes. Beans will be done when the liquid is reduced, remove from the oven.
6. Mix 2 Tbsp. D'Avolio California Garlic Olive Oil and the breadcrumbs in a small bowl. Place the mixture over the



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