

Tuscan Baked Beans

Makes: 8 servings



Total Time: 3 hours, plus overnight soaking

Ingredients:

- 16 oz. bag dried Great Northern Beans, soaked and drained according to package directions
- $\frac{3}{4}$ cup D'Avolio Tuscan Herb Infused Olive Oil, divided
- 1 large onion, chopped
- 4 cloves garlic, chopped
- 8 plum tomatoes, chopped
- 1 Tbsp. salt
- 1 tsp. pepper
- 2 cups Panko style bread crumbs

PREPARATION

1. Soak beans in water overnight
2. Add pre-soaked beans and 9 cups fresh water to medium stockpot. Heat on high uncovered, until boiling. Skim as much foam as possible from surface, reduce heat to medium. Cover, tilting to vent steam. Cook 1 hour; do not stir.
3. Heat $\frac{1}{4}$ cup D'Avolio Tuscan Herb Infused Olive Oil in braising pan on medium. Add onions and garlic. Cook, stirring occasionally, about 5 min., until tender.
4. Add tomatoes, salt and pepper. Simmer 10 min., stirring occasionally. Remove from heat.
5. Check beans for tenderness; they should be completely tender. If they are not, cover completely and cook an additional 15 min. or as needed.
6. Preheat oven to 375 degrees. Add beans and liquid to onion mixture in braising pan; stir to combine. Drizzle with $\frac{1}{4}$ cup D'Avolio Tuscan Herb Infused Olive Oil. Bake 60 min. Beans will be done when liquid has reduced, becoming syrupy and bubbly. Carefully remove from oven; season to taste with salt and pepper.
7. Mix remaining $\frac{1}{4}$ cup of D'Avolio Tuscan Herb Infused Olive Oil and the breadcrumbs in small bowl. Place mixture over baked beans and return to oven; bake 20-30 min. or until topping is brown and crisp.

Nutrition: 146 calories: 14g fat (2g saturated): 5g carbohydrates: 2g protein: 2g fiber: 70mg sodium

