

Tuscan Baked Beans

Makes: 8 servings



Total Time: 20 minutes

Ingredients:

- 1 pkg. (16 oz.) Food You Feel Good About Organic Dry Great Northern Beans
- 9 cups water
- 24 leaves fresh sage, divided
- 2 sprigs Food You Feel Good About Fresh Rosemary, divided
- ½ cup Italian Classics Extra-Virgin Toscano Olive Oil, divided
- 1 ½ pkgs. (7oz. each) Food You Feel Good about Chopped Onions
- 4 gloves garlic, peeled and finely diced
- 8 plum tomatoes, chopped
- 1 Tbsp. salt
- 1 tsp. pepper
- 1.3 cup Wegman's Basting Oil
- 2 cups Wegman's Panko Bread Crumbs

PREPARATION

1. Early in the day or day before: Place sorted, rinsed beans in large stockpot. Cover with water to 2 inches above bean level. Cover, tilting to vent; soak 8 hours to overnight.
2. Day you're cooking: Drain beans, discarding soaking water. Add beans and 9 cups fresh water to medium stockpot. Heat on high uncovered, until boiling. Skim foam from surface. Add 4 sage leaves and 1 sprig of rosemary; reduce heat to medium. Cover, tilting to vent steam. Cook 1 hour; do not stir.
3. Heat ¼ cup olive oil in braising pan on medium. Add onions and garlic. Cook, stirring occasionally, about 5 min., until tender. Chop remaining 20 sage leaves and sprig of rosemary; add to onion mixture in braising pan. Cook 1 min.
4. Add tomatoes and 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; cook 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 remaining 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 basting oil and panko in small bowl. Place mixture over baked beans and return to oven; bake 20-30 min. until topping is brown and crisp.

Nutrition: 420 calories; 21g fat (3g sat fat); 0mg cholesterol; 49g carbohydrates; 13g protein; 12g fiber; 840mg sodium

