

Taglierini and Beans

Preparation time: 45 min

Difficulty: Easy

Ingredients

- EVO oil: to taste
- Egg taglierini: 3.5 oz
- Mixed beans: 14.1 oz
- Mixed herbs (rosemary, sage, bay leaf): to taste
- Onion: 1.4 oz
- Pepper: to taste
- Salt: to taste
- Vegetable broth: 6.8 fl oz



Preparation

Do yourself a favor and add Taglierini and Beans to your weekly dinner menu! Cooking the pasta in the same pot as the beans and our Chopped Tomatoes creates a thick, creamy, smooth-textured sauce that's perfect for simple, yet sensational dinners.

Directions:

1. Julienne the onion then brown in a pan with the extra virgin oil, salt and pepper.
2. Add the hot broth, the mixed beans, Pomì Chopped Tomatoes and the aromatic herbs; cook for 20 minutes on a low flame.
3. Add the taglierini to the pan and cook, stir thoroughly.
4. Remove from heat, add extra virgin oil and some grated pepper.

For this recipe we used:

Chopped Tomatoes
4.2 oz

