

TUSCAN BEANS IN TOMATO SAUCE RECIPE

Serves: 4 | **Prep Time:** 15 Min | **Cook Time:** 70 Min | **Difficulty:** Easy



INGREDIENTS

- 12 ounces (300 g) of Dried Cannellini beans
- Extra Virgin Olive Oil to taste
- 14 ounces (400 g) of Peeled tomatoes
- 2 cloves Garlic
- 5 or 6 Sage leaves, depending on the size
- 1 sprig Rosemary
- Salt and Pepper to taste

NOTES

Add Toasted Bread!

DIRECTIONS

1. Start the night before by soaking the Cannellini beans in cold water, covering them completely, in a large bowl. They will need to soak for at least 10 to 12 hours to soften, so leave them until the next morning.
2. Once softened, drain the beans and transfer them into a pan with cold water, bring to the boil and cook for 50-60 minutes. They should be soft to the touch of a fork but not mushy. While the beans are cooking, skim off the white foam that will form on the surface during cooking.
3. Once cooked, drain the beans but save the cooking water. It is starchy and you will need it later.
4. In a saucepan or dutch oven, pour in some extra virgin olive oil, as much as you like, and add the 2 cloves of garlic, the sage leaves and a sprig of rosemary.
5. After a minute or two, add the peeled tomatoes that you will have crushed with a fork. Add salt and cook for 5 minutes.
6. Add the Cannellini beans, mix with a wooden spoon and if the sauce is drying out, pour a ladle of the cooking water, close with a lid and cook over medium heat for about 20 minutes. Ensure the sauce doesn't get too dry by ladling more cooking water to the pan.
7. The tomato sauce that was cooking with the beans shouldn't be too watery, so if you want to dry the sauce a little, remove the lid from the pan for the final couple of minutes and reduce the sauce slowly.
8. When it is done, remove the garlic and herbs as well as you can.