

White Bean Ragout



Adapted from Bon Appetit® Magazine, May 2012 page 48

Ingredients

2 - 15 oz cans white Canelli beans - rinsed & drained.
3 medium Onions chopped.
1 Red bell pepper chopped.
1/2 cup Extra virgin olive oil.
Sea salt and freshly ground black pepper to taste.
4 Garlic cloves. 3 finely grated, 1 halved to rub on bread.
2 tsp. Tomato paste.
10 tablespoons Parmesan freshly grated.
3 cups Vegetable broth.
1 cup Cherry tomatoes halved.
2 Tablespoons. chopped Flat leaf parsley

Instructions

Simmer onions and red pepper with olive oil until soft.
Add in paste and cook till color darkens.
Add in broth, beans, tomatoes, and 2 Tbsp. Parmesan.

Oven toast Ciabatta bread - 6 pieces rubbed with garlic and remaining Parmesan on top.

Brian McGuckin