

WHITE BEANS WITH GARLIC AND BASIL

Intermediate Lifestyle

Ingredients

1 TBS olive oil 1-1/2 yellow onions, chopped 4-8 garlic cloves, peeled and minced to taste 12-oz. canned and chopped tomatoes, drained pinch of Morton's Salt 24-oz. (3 cups) canned, cooked Cannelloni beans, rinsed 2 cups fat-free low-sodium chicken broth 1 large handful fresh basil (about 10 leaves) juice from 1 lemon (1/4 cup) freshly ground pepper

Instructions

- 1. Heat oil in a large, heavy soup pot. Saute onion and garlic over low to medium heat until soft, about 10-15 minutes.
- 2. Add tomatoes and salt, and simmer about 10 minutes.
- 3. Add the Cannelloni beans and broth. Simmer 5-10 minutes more.
- 4. Just before serving, add basil, lemon juice and pepper, and stir well to combine.

Enjoy immediately, or let flavors blend at room temperature overnight.

Portion-Per-Serving Information: (Yields 4 servings)

Serving = 1 heaping cup = 1 P, 1 V