

WHITE KIDNEY BEANS *with Tomatoes*

4-6 servings

2	cans (14 fl. oz/398 mL ea.) PASTENE White Kidney Beans	2
1 tbsp	PASTENE Pure Olive Oil	15 mL
1	large onion, halved and sliced	1
1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes, chopped	1
1	green pepper, sliced	1
1 tsp	chopped fresh thyme	5 mL
8	fresh sage leaves	8
	salt and pepper	

- Drain and rinse kidney beans through a colander. Set aside.
- Heat olive oil in a skillet over medium-high heat. Add onion and cook for 2 minutes. Add tomatoes, season with salt and pepper to taste and cook over medium heat about 15 minutes.
- Add green pepper, thyme, and sage. Cook another 3 minutes. Add white kidney beans and simmer 5 minutes. Serve as a side dish.

