



SAVORY BLACK BEANS *with Rapini*

6 servings

2	cans (14 fl. oz/398 mL each) PASTENE Black Beans	2
3 tbsp	PASTENE Pure Olive Oil	45 mL
1	medium onion, chopped	1
½ cup	chopped celery	125 mL
1	jar (7 fl. oz/170 mL) PASTENE Roasted Peppers, diced	1
2 cups	chopped rapini	500 mL
1 tsp	chopped fresh oregano	5 mL
1 tbsp	PASTENE Balsamic Vinegar	15 mL
	salt and pepper	

- Rinse and drain black beans.
- Heat oil in a saucepan over medium-high heat. Cook onion and celery for about 5 minutes. Add roasted peppers and rapini and cook about 5 minutes.
- Stir in black beans, oregano, balsamic vinegar, and salt and pepper to taste. Cook until heated through and serve hot as a side dish.