

open kitchen

Inspired Culinary Events. Passionately Crafted.

Marinated Mixed Colorful Beans

Serves 4

Ingredients

- 1 shallot, finely chopped
- 3 tablespoons white wine vinegar
- 1 teaspoon sugar
- ½ cup finely chopped mixed herbs (such as mint, parsley, cilantro, chives, and/or dill)
- ⅓ cup olive oil
- 2 cups cooked, cooled combination cannellini beans, navy beans, black-eyed peas, or chickpeas
- 1 teaspoon red pepper flakes
- Kosher salt

Directions

1. Combine shallot, sugar and vinegar in a small bowl and let sit 5 minutes.
2. Meanwhile, mix herbs and oil in a large bowl to coat herbs. Add beans and red pepper and toss to combine. Season generously with salt.
3. Add shallot mixture to bean mixture and toss gently to combine.

open kitchen

Inspired Culinary Events. Passionately Crafted.

Tuscan Tomato White Bean Soup

Serves 4

Ingredients

- 3 tablespoons extra virgin olive oil
- ½ small onion, peeled, large diced
- 5 garlic cloves, smashed
- 2 tablespoons tomato paste
- 1 canned, 14 oz tomatoes (preferably San Manzano tomatoes)
- 2 cans or 2 cups of cooked white beans, drained
- 4 cups vegetable broth
- 1 sprig fresh thyme
- ¼ teaspoon crushed red chile pepper flakes

Directions

1. Heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the onion, garlic and saute until translucent, stir consistently. Add the tomato paste and cook for another 1 minute. Add the fresh thyme along with the tomatoes, white beans, vegetable broth, and red chile pepper flakes. Bring to boil and reduce the heat to low and simmer for 30 minutes.
2. Discard the thyme sprig. Carefully ladle the soup into a blender or Vitamix and blend until smooth. Add more vegetable broth if needed to get the consistency you like. Season with salt and pepper.
3. Serve hot with a drizzle of extra virgin olive oil.