

CLEAN & TASTY

# ROSEMARY CANNELINI BEANS

*Serving*

*Time*

*Level*

6-8

30-40  
mins

moderate

## INGREDIENTS

- 4 BPA-free cans organic white beans, rinsed
- 1 medium onion, finely chopped
- 2 large garlic cloves, minced or finely chopped
- 2 low sodium vegan chicken bouillon cubes
- 2 c boiling water
- 2 bay leaves
- 4 rosemary sprigs, finely chopped
- salt to taste

## DIRECTIONS

- In a large stockpot, sauté onions and garlic in a little water for about 2 minutes stirring to prevent garlic from burning. Rinse the cannellini beans and add to the pot with 2 bay leaves and water.
- Add bouillon cubes to boiling water. After cube dissolves add to the bean mixture. Bring to a boil, add rosemary sprigs, reduce heat and simmer 20-30 minutes or until the beans are tender.

