

# WHITE BEAN SKILLET

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SERVES: 4

TIME: 30 MINUTES

## INGREDIENTS:

2 TBSP olive oil  
1 C baby bella mushrooms  
1 & ½ C yellow onion, diced  
4 cloves garlic, minced  
2 15 oz cans fire-roasted diced tomatoes  
2 15 oz cans drained and rinsed cannellini beans  
½ tsp kosher salt  
½ tsp black pepper  
1 tsp dried oregano  
½ tsp dried thyme  
1 tsp sugar  
Parsley and parmesan to garnish  
Sourdough bread or other crunchy fresh bread  
½ juice of lemon

## DIRECTIONS:

1. Heat one TBSP of the oil in a large cast iron skillet set over medium high heat until simmering.
2. Add the mushrooms for 3-4 minutes, or until brown. Transfer to a bowl.
3. Add the remaining TBSP of oil to the pan. Add the onions and saute until lightly browned, about 3 minutes. Add the garlic and cook for another 2 minutes.
4. Add the diced tomatoes, along with the beans, salt, pepper, oregano, thyme and sugar. Cover the pan and turn heat down to medium. Let cook for 10 minutes. Add the mushrooms to the pan and cook for another 5 minutes.
5. Garnish with a squeeze of lemon, chopped parsley and parmesan. Serve with fresh crusty bread!

**SONG:** Don't Worry Baby by the Beach Boys

