

# Tuscan Beans With Sage

From – *Moosewood Restaurant Low-Fat Favorites*

1 to 2 tbs chopped fresh sage  
6 garlic cloves, minced or pressed  
1 tbs olive oil  
2 ½ cups chopped fresh or canned tomatoes (28 oz can, drained)  
1 ½ tbs fresh lemon juice  
2 cups cooked cannellini (two 15 oz cans, drained)  
salt and ground black pepper taste

- Combine the sage, garlic and oil in a saucepan and saute` on medium-low heat for several minutes, until the garlic is golden.
- Add the tomatoes, lemon juice and cannellini and continue to cook for about 10 minutes, until everything is hot.
- Add salt and pepper to taste.
- Serve immediately or chill to serve later.

*Note:* If you cook your own beans, 1-1/3 cups of dried cannellini will yield 3 cups of cooked beans, and if you soak the dried beans overnight with a spring of sage in the water, it enhances the flavor of the dish.



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