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, in enhances the flavor of the dish.