

## Taglierini and beans



**Time:** 45 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Pomi Strained Tomatoes 750g 120 g
- Egg taglierini 100 g
- EVO oil to taste
- Mixed beans 400 g
- Mixed herbs (rosemary, sage, bay leaf) to taste
- Onion 40 g
- Pepper to taste
- Salt to taste
- Vegetable broth 200 ml

### For this recipe we used:



## Preparation

1. Julienne the onion then brown in a pan with the extra virgin oil, salt and pepper.
2. Add the hot broth, the mixed beans, the **tomato** and the aromatic herbs; cook for 20 minutes on a low flame.
3. Add the taglierini to the pan and cook, stir thoroughly.
4. Remove from heat, add extra virgin oil and some grated pepper.