

Asparagus Tomato and White Beans



Preparation time: 39 min.

Difficulty: Easy

Ingredients (4 people)

- **Marinara spaghetti**
 - Chopped Tomatoes 26.6oz 2 cups
 - Asparagus, cut into 2-inch pieces and tough ends removed 1 lb
 - Dried oregano 2 tsp
 - Extra virgin olive oil to taste
 - Fresh parsley for garnish
 - Garlic cloves 4 chopped
 - Pepper to taste
 - Salt to taste
 - Sweet paprika ¾ tsp
 - White beans, drained 1 15-oz can
 - Yellow onion 1 small, chopped

For this recipe we used:



Preparation

Easy skillet asparagus with delicious **Pomì Chopped Tomatoes** and hearty white beans. The perfect side dish! Add your favorite crusty bread to sop up the tasty sauce!

1. In a saucepan, heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add chopped onions and cook for 3 to 4 minutes or until golden, stir often. Add garlic and cook another 30 seconds.
2. Now add **Pomì Chopped Tomatoes** and the white beans. Season with salt and pepper, oregano, and paprika. Bring to a boil, then turn heat down to medium-low and let simmer 15 minutes.
3. While sauce is simmering, in a large skillet that has a lid, heat about 3 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add asparagus and season with salt. Toss for a couple of minutes, then cover and cook for 5 minutes or so until asparagus is cooked but still has some crunch.
4. Add the cooked sauce to asparagus skillet. Cook together for 5 more minutes or so. Garnish with parsley and serve hot or warm.

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

- *The Mediterranean Dish*