Taglierini and beans



Preparation time: 45 min
Difficulty: Easy

Ingredients

- EVO oil: to taste
- Egg taglierini: 100 g
- 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

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.

For this recipe we used:

Chopped Tomatoes 120 g

