

Beans with Smokey Sundried Tomatoes



Ingredients

- 1 can or equivalent of your favorite dry bean, soaked and cooked
- 2 scallions, chopped finely
- Handful of fresh basil, chopped
- 1 clove garlic, crushed
- 1 cup semi-sundried tomatoes and oil
- 1 heaped dessert spoon of smoked semi-sundried tomato paste
- Extra Virgin Olive oil to drizzle
- Pinch sea salt

Method

Place the prepared beans in a bowl and combine with chopped scallion, basil, garlic, semi-sundried tomatoes with their oil, smoked semi-sundried tomato paste and stir together to coat the beans well.

Grind a pinch of sea salt in a grinder or between your fingers and stir.

If the oil from the semi-sundried tomatoes doesn't sufficiently coat the mixture, add a few drizzles of extra virgin olive oil.

Serve immediately or, ideally, chill for an hour or more to allow all the flavors to combine.

Source: SavingtheGreen.com



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