



Made with Mama Patierno's Italian Seasoning

f you love Mama's Pasta Fagioli
Soup recipe, you'll love this as a
quick side dish with your meal or as
a great dip for your Italian bread.





## **Ingredients:**

- ☐ 15 ounce can of low sodium Cannellini Beans
- □ 4-6 garlic cloves minced to taste
- □ ½ sweet onion minced
- □ 2 tbs extra virgin olive oil
- □ Black pepper
- ☐ Sea Salt

- ☐ 1 tbs Mama's Organic Italian

  Seasoning (or more or less to taste)
- ☐ 3 Fresh sage leaves or 1 to 1 1/2 tsp of dried sage
- □ ¼ to ½ cup low sodium chicken broth
- ☐ 1 tbs grated parmesan cheese

## How to Make:

- Add olive oil, minced garlic, and onion to a small pot and on low heat cook until the garlic and onion are softened
- Add 1 15 ounce drained can of Cannellini Beans.

- Add 1 teaspoon sea salt or more to taste
- Add 1 teaspoon of black pepper or more to taste
- Add 1 tbs Mama's Italian Seasoning
- Add 3 Fresh sage leaves or 1 to 1 1/2 tsp of dried sage
- Add the chicken broth and stir
- Let simmer for 15 minutes stirring occasionally
- Add 2 tbs of grated parmesan cheese and stir and let simmer for 5 minutes
- Remove from heat, sprinkle some parsley on top, serve and enjoy!

## **Other Options:**

- Crush about 20 % of beans before adding, then mix with ½ cup low sodium chicken broth and add; and/or...
- ½ to 1 tsp crushed fine red pepper to kick it up a notch... and/or...
- Goes great on Italian or French Bread slices

