



White Beans with Spinach & Pan Roasted Tomatoes

Yield: 2 servings

Cost Per Serving: N/A

Cook Time: 20 minutes

Ingredients:

- 1 Tbsp olive oil
- 4 small plum tomatoes
- 10oz frozen spinach (defrosted and squeezed off excess water)
- 2 garlic cloves (thinly sliced)
- 2 Tbsp water
- ¼ tsp freshly ground pepper
- 1 (15oz) can white beans (drained and rinsed)
- Juice of 1 lemon

Directions:

1. Heat the oil in a large skillet over medium-high heat. Add the tomatoes, cut side down, and cook, shaking the pan occasionally until browned and beginning to soften, 3-5 minutes. Transfer to a plate.
2. Reduce the heat to medium and add the spinach, garlic, water, and pepper. Cook, tossing until the spinach is wilted, 2-3 minutes.
3. Return the tomatoes to the skillet, add the white beans, and lemon juice, and toss until heated through, 1-2 minutes.
4. Serve