

Garlic & Herb Cannellini Beans

with Lavender Balsamic Vinegar



This delectable full-flavored side dish pairs well with baked ham. Add toasted garlic & olive oil crostini, and a side salad for a simple yet impressive winter meal.

Ingredients:

- 2 cans (10.6 oz each) cannellini beans, drained and rinsed
- 3/4 cup red onion, finely chopped
- 4 garlic cloves, pressed or minced
- 1/4 cup olive oil
- 1 Tbsp WWL Balsamic Vinegar
- 1/2 cup hard Italian cheese, your choice
- 1 Tbsp WWL Herbes de Provence
- 1/4 tsp crushed red chili flakes, optional
- 1/4 tsp pepper
- 1/2 tsp sea salt

Directions:

- Preheat oven to 375 degrees. Mix all ingredients together in a medium bowl.
- Transfer to a 9x9 in oven proof serving dish.
- Bake, stirring halfway through, for about 30 mins.
- Drizzle with olive oil, sprinkle with sea salt & extra cheese
- Serve hot & Enjoy.



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