



## Pasta & Beans

A combination of beans, greens and orechiette pasta will make you think of the Italian countryside. It's classic Italian and healthy, too.

### Ingredients

- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic, minced
- 4-5 medium plum tomatoes, chopped
- ½ teaspoon dried oregano
- Pinch of crushed red pepper
- 1 15-ounce can cannellini beans, rinsed
- ½ teaspoon salt, or to taste
- Freshly ground pepper, to taste
- 8 ounces orechiette pasta (you can also use another short-style pasta)
- 1-2 pounds assorted greens, such as escarole, collards, kale and broccoli rabe washed and cut into 1 ½ inch chunks
- ¼ cup freshly grated Parmesan or Pecorino Romano cheese

### Preparation

1. Put two large pots of water on to boil for cooking pasta and the greens.
2. Heat oil in a large skillet over medium heat. Add garlic and cook, stirring, until it barely begins to brown about 1 minute. Do not burn the garlic or it will taste bitter. Add tomatoes, oregano and crushed red pepper. Cover and cook, stirring occasionally, until the tomatoes start to break down and release their juices, about eight minutes. Add beans, reduce heat to low and simmer, covered, until heated through. Season with salt and pepper.
3. Salt the boiling water in one of the large pots and add the greens. Cook them until tender and then drain. Set aside and keep warm.
3. Meanwhile, salt the water in the other pot of boiling water and add the pasta. Cook for about 4 minutes or until it is al dente. Reserve about ½ to ¾ cup of the cooking liquid, drain the pasta and place in a large bowl. Add the greens and toss. Add the tomato mixture and the reserved cooking liquid;

toss to coat. The dish should be slightly soupy. Sprinkle each serving with cheese.

Make sure you have some nice fresh Italian bread on hand so sop up the juices!

Here are some wines to try with your Beans, Greens, and Pasta:

Di Maio Norante Sangiovese, 2008, **\$11.99/bottle**

Araldica Albera Barbera D'Asti, 2006 **\$11.99/bottle**

Allegrini Soave, 2007 **\$12.99/bottle**