

Mediterranean Cannellini Beans

Enjoy a taste of the Mediterranean with this flavorful cannellini beans recipe, featuring tender beans cooked in aromatic herbs and spices for a satisfying and nutritious dish.

INGREDIENTS

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine, butter or spread with no trans fat
- 1 garlic clove, minced or pressed
- 1 tsp dried oregano leaves
- 1 can (15 oz) cannellini beans, rinsed and drained
- 1 cup thin zucchini slices, cut in half
- 1/2 cup chopped onion
- 2 plum tomatoes, coarsely chopped
- Crumbled Feta cheese (optional)
- Toasted pine nuts (optional)
- 2 cups water

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and garlic. Sauté over medium heat until pasta is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings and oregano; bring to a boil.

Cover and reduce heat. Simmer 17 minutes. Stir in beans, zucchini and tomatoes; stir and toss gently 2 to 3 minutes or until zucchini is crisp tender. Sprinkle with cheese and nuts, if desired.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

