



## ROSEMARY BRAISED CANNELLINI BEANS

### INGREDIENTS

1 cup dried Cannellini Beans  
3 tbsp Olive Oil  
6 Garlic Cloves, smashed with the side of a chef's knife  
¼ - ½ tsp Red Pepper Flakes  
2 Rosemary sprigs  
1 Carrot, trimmed and peeled  
½ Lemon, juiced  
Kosher Salt, to taste  
2 tbsp Flat Leaf Parsley, minced

### PREPARATION

- Rinse the beans in cool running water and place in a large mixing bowl. Cover with 2 inches of cool water and soak overnight. Drain and discard the water.
- Heat the olive oil in large pot over medium heat. Add the garlic, red pepper flakes, and rosemary. Sweat for 2 minutes or until becomes fragrant.
- Add the soaked beans, carrot, and 4 cups of water. Bring to a simmer and cook until beans are creamy and tender throughout, but skins are still intact, approximately 30-45 minutes.
- Remove from the heat, discard the rosemary and carrot, and season with lemon juice and salt to taste.

Chef Rusty created this recipe to serve alongside Bistecca alla Fiorentina, but it pairs well with almost any protein. Buon Appetito!

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