

Rana's beans with pesto



Ingredients

- 1 cup dry** Cannellini (preferred), navy or great northern beans
- Bay leaves/aromatics
- Minced garlic (as desired)
- A few tablespoons of olive oil
- Salt and pepper
- ½ cup broth (optional)

Instructions

- Soak the beans overnight, then cook according to the package instructions, adding Bay leaves and/or aromatics.
- Once cooking is complete, drain and remove the herbs.
- Put the olive oil in a skillet and heat. Add minced garlic and sauté for a minute. Add beans, season with salt and pepper, and continue to cook for a few minutes.
- Smash about ½ cup of beans with the back of a spatula and continue to stir and cook.
- Add about ½ cup of broth or water.
- Cook until creamy.

**To make this recipe with canned beans; simply skip the first two steps.