Rana’s beans with pesto

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.

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)