

## White Bean Pantry Pasta

**Yield:** 4 servings

### Ingredients:

- 8oz pasta
- 15oz can of white beans
- 1 tbsp olive oil
- 3 cloves of garlic – grated (simplify with pre-grated garlic)
- 1 tbsp spicy pepper spread – like a hot pepper relish (optional)
- 14.5oz can of diced tomatoes
- 1 tsp salt

### Instructions:

1. Bring a large pot of salted water to a boil. Drain and rinse can of white beans and set to the side.
2. Heat a large skillet over medium low heat and pour oil, grated garlic, and spicy pepper into the skillet. Sauté for about 3 minutes or until the garlic is soft and fragrant
3. Pour the rinsed and drained white beans into the skillet. Toss to combine with the pepper and garlic. Smash beans down slightly with a wooden spoon.
4. Pour the can of diced tomatoes into the skillet and stir in the salt. Increase heat a little so the mixture will simmer.
5. Drop the pasta in the boiling water to cook. As the pasta boils, simmer the sauce, stirring occasionally.
6. When the pasta is almost done, take ¼ cup of the pasta water from the pot and stir into the simmering sauce.
7. Transfer cooked pasta directly from large pot to the skillet with the sauce using a slotted spoon.
8. Serve with lots of freshly grated parmesan cheese and fresh basil.

