



Gigante Beans in Tomato Sauce

serves 4

- 5 tablespoons olive oil
- 1 medium yellow onion, peeled and diced
- 1 large clove garlic, minced
- 1 teaspoon salt
- 1/8 teaspoon red chile flakes
- 1/2 teaspoon ground toasted fennel seeds, optional
- One 28-oz can whole peeled plum tomatoes
- 1 teaspoon sugar
- 1 tablespoon sherry vinegar
- Two 4" sprigs fresh rosemary
- 3 cups cooked gigante beans
- Parmesan shavings for garnish

In a large skillet over medium-high heat, warm olive oil and add onion and garlic. Cook, stirring often, until golden, about 10 minutes, then stir in salt, red chile flakes and ground fennel, if using. Cook for another minute before adding tomatoes and their juice. Using a wooden spoon or spatula, break up tomatoes as they cook. Mixture should be bubbling vigorously; adjust heat as needed. Stir in sugar and sherry vinegar and cook until liquid has evaporated and tomatoes are completely fallen apart, about 15 minutes.

Remove from heat and cool slightly before transferring to a food processor or Vitamix. Puree until completely smooth. Taste and add salt if needed.

Press tomato sauce through a fine mesh strainer into a bowl, discarding any solids.

Transfer sauce back to skillet along with rosemary sprigs and reheat over medium

heat. Stir in gigante beans and warm, about 12 minutes, stirring to coat thoroughly with sauce. Remove rosemary before serving.

Divide between shallow bowls and sprinkle with a little flaky sea salt and a few shavings of Parmesan. Enjoy!