

Spinach White Bean Penne



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1 1/2 pounds Penne Pasta
- 2 tablespoons Olive Oil
- 2 teaspoons Minced Garlic
- 1 pound Chopped Sundried Tomatoes
- 2 cups **Furmano's White Kidney Beans**, Drained
- 6 cups Baby Spinach
- 2 tablespoons Lemon Zest
- 1/2 cup Lemon Juice
- 2 teaspoons Salt
- 1/2 teaspoon Cayenne Pepper
- 1/2 cup Parmesan Cheese
- 2 teaspoons Chopped Sage

In This Recipe



White Kidney Beans
(Cannellini Beans) - 15.5 oz.

Preparation

1. Prepare pasta al dente in boiling water. Reserve 1/2 cup of water after draining
2. In a saute' pan over medium heat, add olive oil then add minced garlic
3. Next, add sundried tomatoes, Furmano's White Kidney Beans, and baby spinach. Cook until spinach starts to wilt.
4. Add lemon zest, lemon juice, and pasta. Toss to coat. If dish looks a little dry, add the reserved pasta water until moistened.
5. Add salt, cayenne, parmesan, and chopped sage. Toss to incorporate. Taste and serve

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