



Mediterranean Cannellini Beans

Enjoy a taste of the Mediterranean with this flavorful cannellini beans recipe, featuring tender beans cooked in aromatic herbs and spices for a satisfying and nutritious dish.

INGREDIENTS

- 1 package (7.2 oz)** RICE-A-RONI® Rice Pilaf
- 2 tbsp** margarine, butter or spread with no trans fat
- 1** garlic clove, minced or pressed
- 1 tsp** dried oregano leaves
- 1 can (15 oz)** cannellini beans, rinsed and drained
- 1 cup** thin zucchini slices, cut in half
- 1/2 cup** chopped onion
- 2** plum tomatoes, coarsely chopped
- Crumbled Feta cheese (optional)
- Toasted pine nuts (optional)
- 2 cups** water



PREP
TIME
5min



COOK
TIME
20min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and garlic. Sauté over medium heat until pasta is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings and oregano; bring to a boil.

Cover and reduce heat. Simmer 17 minutes. Stir in beans, zucchini and tomatoes; stir and toss gently 2 to 3 minutes or until zucchini is crisp tender. Sprinkle with cheese and nuts, if desired.