

White Bean Summer Pasta

2 cups white beans

Soak for 6-8 hours. Pressure cook for 32 minutes or cook on stove for an hour or so until tender

Separately be cooking 24 oz pasta in salted water until tender. Strain, set aside.

1 head garlic, minced
1 large head broccoli (or 3 cups zucchini)
cayenne pepper, couple dashes, if desired
3/4 cup olive oil

Heat large, heavy wok or pan to medium high, add oil. Sauté garlic for about 30 seconds and then add broccoli florets, quickly stir from the bottom and toss broccoli with garlic and olive oil for about a minute.

1 cup water

Add to broccoli / garlic mixture. Cover the pan and steam for about 4 minutes. (If you're using zucchini, increase this time to about 8-10 minutes, until tender and turning translucent.)

Turn off heat. Toss the broccoli (zucchini) / garlic mixture with:

4 cups diced fresh tomatoes
1 bunch fresh basil, cut into small bits
2 teaspoons salt, more to taste
The cooked white beans mentioned above
The cooked pasta as mentioned above

Adjust for salt (add black pepper if desired). Serves 6-8