



KitchenBooQ

Frugal -Cannellini Stewed with Tomatoes and Pancetta

 Serving: 4-6

 Cook Time: 90 mins

 Level: Easy



INGREDIENTS

- 1 1/2 cups dried cannellini, soaked in at least 3 inches of water to cover overnight
- 2 tablespoons extra-virgin olive oil
- ¼ cup – ½ cup finely diced pancetta or slab bacon
- 2-3 cloves garlic, minced
- ½ cup dry white wine
- 28 ounce can whole, peeled plum tomatoes
- 2 cups water
- salt and freshly ground black pepper to taste

PREPARATION

1. Heat the olive oil in a medium-large pot or Dutch oven over a medium-high flame.
2. Add the pancetta and cook, stirring occasionally, until slightly browned and crispy (reduce heat if starting to burn or stick), about 5-6 minutes.
3. Optionally, stir around a paper towel in the pan to absorb excess grease, and discard.
4. Add the garlic and stir another 30 seconds or so. Add the white wine and bring to a boil, stirring to scrape up any browned bits at the bottom of the pan.
5. Drain the soaked beans and add the beans, tomatoes and all their juice, and the water.
6. Bring just to a boil, then reduce heat to a low simmer. Cover and cook at least 1 ½ hours, preferably two, until beans are very tender.
7. Season with salt and pepper to taste. Serve with a drizzle of extra olive oil over each bowl.