

Tuscan White Beans with Crispy Sage and Garlic

serves 4 as main dish

3 cups cooked white beans (or 2 cans, drained and rinsed)

2 tablespoons good extra-virgin olive oil

6 large garlic cloves, sliced thin

30-ish small leaves of sage (or about 1/2 cup sliced sage)

¼ to ½ cup low-sodium chicken broth (or vegetable broth or bean cooking liquid)

kosher salt and ground pepper

Warm the olive oil in a large non-stick skillet set on medium-low heat. Add garlic and cover the pan, cooking until garlic is golden, about 5 minutes. With a slotted spoon, transfer the garlic to a small bowl and set aside.

Increase heat to medium, add the sage leaves to the oil, and cook until the oil is fragrant and the sage becomes darker and crispy. With a slotted spoon, transfer the sage to a paper-towel-lined dish to drain.

Add the chicken broth to the pan, bring to a boil, and add beans, tossing gently until heated through. Add salt and pepper to taste. Divide beans into four bowls. Top each serving liberally with frizzled sage and garlic.

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