

## Pasta, Beans and Tomatoes

By Mark Bittman

**TIME** 10 minutes

Many vegan dishes (like fruit salad and peanut butter and jelly) are already beloved, but the problem faced by many of us is in imagining less-traditional dishes that are interesting and not challenging. Here is a more creative option to try.

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### INGREDIENTS

**Penne pasta**

**Fresh or canned tomatoes**

**Canned or cooked white beans**

**Garlic**

**Olive oil**

**Basil**

### PREPARATION

#### Step 1

Saute; a couple of cloves of chopped garlic in olive oil in a large, deep skillet over medium heat.

#### Step 2

Add 2 cups of chopped fresh or canned tomatoes and cook for 5 minutes, or until saucy; add 1.5 cups canned white beans (or about 1 cup of cooked beans) and heat until bubbly.

#### Step 3

Add a little more minced garlic, then a pound of cooked penne pasta.

#### Step 4

Add fresh basil and a bit more oil and serve.

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### PRIVATE NOTES

Leave a Private Note on this recipe and see it here.