

Savory Navy Beans

Cook together: (I use my pressure cooker for this part)

2 cups (1 lb) Navy Beans (rinsed and cleaned. Soak the beans overnight before cooking)
approx.. 5-6 cups of water (add more if needed during cooking)

$\frac{3}{4}$ tsp Dried Rosemary (or 2 sprigs fresh Rosemary)

$\frac{3}{4}$ tsp Dried Thyme (or 3-4 sprigs fresh Thyme)

2 Bay Leaves

1 tsp Chili Powder (or $\frac{1}{2}$ - 1 tsp crushed chili)

1 Tbsp Salt

While the beans are cooking, sauté together:

2 Tbsp Olive Oil

1 large onion, diced

2 cups Vegetable Broth

1 15 oz can diced tomatoes (I use the petite diced but either is OK)

When onions are translucent add:

2 large cloves garlic, minced and sauté for 1-2 minutes more

When the beans are cooked, add the sautéed vegetables to the beans and simmer together for 30 minutes. Then mix in:

2 Tbsp Dried Parsley (or 1 cup chopped fresh Italian Parsley)

Juice of $\frac{1}{2}$ a Lemon (or 1 $\frac{1}{2}$ Tbsp lemon juice)

Simmer for 10 minutes more, then serve. Be sure to remove Bay Leaves before serving.