

White Beans with Tomato and Sage

From Rachel Rhoddy, *The Guardian*

This is so simple, but so very good! Great with vegan sausage, a salad and some crusty bread.

1 can white beans – preferably cannellini – drained
300g ripe tomatoes
4 Tablespoons olive oil
1 garlic clove, peeled & chopped
2 Tablespoons fresh chopped sage
Salt

If you are using dried beans, you will need 125g. Soak overnight, drain, cover with fresh water, add a pinch of salt, bring to just before it boils, then reduce to a simmer for about an hour, or until tender.

Peel the tomatoes by scoring a cross in the base, plunging them into boiling water for a minute, then into cold water, at which point the skins should slip off. Cut roughly, discarding any tough bits.

In a heavy-based pan, heat the olive oil on medium low and saute the garlic for a minute. Add the tomato, sage and a pinch of salt, and raise the heat so it bubbles for a few minutes, pressing the tomato with the back of a spoon to break it up.

Add the beans, stir, then reduce to a simmer for 20 minutes, or until the tomato has formed a rich sauce.

If at any point the pan looks dry, or the sauce too thick, add a little water.

Salt to taste.

Serves 2.