



Penne Pasta with Cannellini Beans and Escarole

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

This is a great pasta dish The hardest part of the whole recipe is cutting the escarole It is fast simple and delicious What more could you ask for With a loaf of Italian bread it goes a long way Enjoy

Ingredients

- - 1 (16 ounce) package dry penne pasta - 1 head escarole
- chopped - 1 (15.5 ounce) can cannellini beans
- with liquid - 1 (14.5 ounce) can diced tomatoes with garlic and onion
- drained - salt and ground black pepper to taste

Instructions

1. Bring a large pot of lightly salted water to a boil
2. and cook the penne pasta 8 to 10 minutes or until al dente; drain. In a skillet over medium heat
3. cook and stir the escarole
4. cannellini beans and liquid
5. and diced tomatoes with garlic and onion until heated through. Season with salt and pepper. Toss with the cooked pasta to serve.