

## Asparagus Tomato and White Beans



**Preparation time:** 39 min

**Difficulty:** Easy

## Ingredients

- Asparagus, cut into 2-inch pieces and tough ends removed: 1 lb
- Dried oregano: 2 tsp
- Extra virgin olive oil: to taste
- Fresh parsley: for garnish
- Garlic cloves: 4 chopped
- Pepper: to taste
- Salt: to taste
- Sweet paprika:  $\frac{3}{4}$  tsp
- White beans, drained: 1 15-oz can
- Yellow onion: 1 small, chopped

## For this recipe we used:

Chopped Tomatoes 2 cups



## Preparation

Easy skillet asparagus with delicious **Pomi Chopped Tomatoes** and hearty white beans. The perfect side dish! Add your favorite crusty bread to sop up the tasty sauce!

1. In a saucepan, heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add chopped onions and cook for 3 to 4 minutes or until golden, stir often. Add garlic and cook another 30 seconds.
2. Now add **Pomi Chopped Tomatoes** and the white beans. Season with salt and pepper, oregano, and paprika. Bring to a boil, then turn heat down to medium-low and let simmer 15 minutes.
3. While sauce is simmering, in a large skillet that has a lid, heat about 3 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add asparagus and season with salt. Toss for a couple of minutes, then cover and cook for 5 minutes or so until asparagus is cooked but still has some crunch.
4. Add the cooked sauce to asparagus skillet. Cook together for 5 more minutes or so. Garnish with parsley and serve hot or warm.

**Recipe by Suzy Karadsheh of [TheMediterraneanDish.com](http://TheMediterraneanDish.com)**