Baked Beans on Toast



Ingredients & Prep

240 g Cannellini beans tinned drained weight

120 g Tomato passata

1 Onion med finely chopped

2 garlic clove finely grated

1 tbsp Tomato purée

1 tbsp Brown sugar

1 tbsp Soy sauce

1 tsp Smoked paprika

1/2 tsp Thyme dried

1/2 tsp black pepper freshly ground

1 tbsp Veg oil

Recipe By Munch Master

Ref: 632

Heading: Starters & Soups

Cuisine: American Food Type: Vegan No of Portions: 2

Method

Step 1 - Use a saucepan, place on a med heat & add oil, onion & garlic & cook for 4 to 5 mins to soften, give it a stir now & then.

Step 2 - Then add thyme, sugar, paprika, soy sauce, tomato puree & pepper & cook for a further 2 mins.

Step 3 - Add beans & the tomato passata, stir & simmer for a further 5 mins, add a little water if to thick.

Step 4 - Toast some nice bread slices like sourdough bread & pour beans over.

Suggestion & Tips

This is a great recipe to add other flavours to like chilli or other herbs etc.