



Rosa Fontina Farfalle

Al dente farfalle with two types of beans, sundried tomatoes and lots of fresh herbs.

Yield: 12 portions

Ingredients

- ½ cup Olive oil
- ½ cup Roasted garlic, minced
- ¾ cup Onion, minced
- 1½ cups Sundried tomatoes, reconstituted and cut julienne
- 2 tbsp. Fresh rosemary, minced
- 6 cups Cannellini white beans, cooked
- 6 cups Garbanzos, cooked
- 6 lbs. Farfalle pasta, cooked al dente
- 4½ cups Christina's Organic Ground Tomatoes in Extra Heavy Purée
- 4½ cups Béchamel sauce
- 1 tsp. Sea salt
- ½ tsp. Red crushed pepper flakes
- ¾ cup Fresh mixed herbs, chopped basil, oregano, thyme, chives
- ¾ cup Fontina cheese, finely shredded

Directions

1. Heat 2 tsp. olive oil in a large sauté pan over medium-high heat. Add 2 tsp. roasted garlic, 1 tbsp. onion, 2 tbsp. sundried tomatoes and ½ tsp. of rosemary. Sauté until onion is translucent.
2. Add ½ cup white beans, ½ cup garbanzos and sauté until heated through.
3. Add 2 cups farfalle pasta, 3 oz. Christina's Organic Ground Tomatoes in Extra Heavy Purée, 3 oz. béchamel sauce, salt and red crushed pepper flakes to taste. Heat through for 2 minutes, or until hot.
4. Place finished pasta into a warm pasta bowl, garnish with 1 tbsp. fresh chopped herbs and 1 tbsp. Fontina cheese. Serve immediately.