

Artichoke and Navy Bean Casserole



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 3 1/2 cups **Furmano's Navy Beans**,
- 2 teaspoons Thyme, Chopped
- 2 teaspoons Sage, Chopped
- 1/4 teaspoon Black Pepper
- 1 tablespoon Fresh Garlic, Minced
- 1 tablespoon Olive Oil
- 3 cups Leeks, Diced
- 2 teaspoons Rosemary, Chopped
- 1/4 teaspoon Salt
- 2 cups Artichoke Hearts, Drained and Quartered
- As Needed Pam Cooking Spray as needed
- 1 1/4 cups Goat Cheese
- 1/2 cup Panko Bread Crumbs
- 1 tablespoon Olive Oil

In This Recipe



Navy Beans in Brine

Preparation

1. Preheat oven to 400F.
2. Drain Beans in a colander over a bowl, reserving liquid. Combine Beans, Thyme, Sage, Pepper and Garlic. Toss and reserve.
3. Heat the Oil in a large pan over medium high heat, add Garlic, Leek, Rosemary, Salt and Artichokes. Saute for four minutes.
4. Stir in Bean mixture, cover, reduce heat and simmer for ten minutes, stirring occasionally. Remove from heat.
5. Spread half of bean mixture in an 11 x 7-inch baking dish coated with cooking spray, and top with half of goat cheese.
6. Spread Artichoke mixture over Goat Cheese; top with remaining bean mixture and remaining Goat Cheese. Combine the Bread crumbs and oil; sprinkle over Goat Cheese. Bake at 400F for 25 minutes or until lightly browned.

