Baked Canellini Beans

FOODSERVICE

SERVING SIZE: **40**

Ingredients

- 4 ounces Butter
- 1/2 cup Diced Onion
- 1/2 cup Flour
- 1 2/3 tablespoons Minced Garlic
- 1 7/8 pints Heavy Cream
- 2 cups Mozzarella Cheese
- 4 3/8 pounds **Furmano's White Kidney Beans**, Drained
- 3 3/4 cups **Furmano's Diced Tomatoes**, drained
- 6 2/3 pounds **Furmano's White Kidney Beans**, Undrained
- 1/2 cup Chopped Basil
- 4 each Eggs
- 5 ounces Shredded Parmesan

In This Recipe



White Kidney Beans (Cannellini Beans) - 15.5 oz.

Preparation

1. In a large pot over medium heat, add Butter. Melt.
2. Add Onion and saute until translucent.
3. Add Flour and Garlic. Stir to incorporate.
4. Add Heavy Cream. Whisk to remove lumps. Bring to a simmer.
5. Melt Mozzarella into the Heavy Cream.
6. Stir in Drained White Kidney Beans, Drained Diced Tomatoes, and Undrained White Kidney Beans. Heat to 165* and remove from heat.
7. Beat Eggs and Basil together. Temper them into the bean mixture.
8. Preheat oven to 375*
9. Pour mixture into 9" x 13" baking dish and top with Parmesan.
10. Bake in oven for 30 minutes.

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