

Tomato Butter Bean Bok Choy



FOODSERVICE



SERVING SIZE: 32

Ingredients

- 2 2/3 fluid ounces Water
- 8 each Bacon, Thick Slice, Finely Diced
- 1 cup Shallots, Minced
- 1/2 cup Minced Garlic
- 2 teaspoons Crushed Red Pepper Flakes
- 8 cups **Furmano's Butter Beans**, Drained
- 4 cups **Furmano's Diced Tomatoes**, Drained
- 4 fluid ounces Soy Sauce
- 8 cups Bok Choy, Chopped
- As Needed Salt
- As Needed Black Pepper

In This Recipe



Butter Beans in Sauce

Preparation

1. Place a large saute pan over medium heat. Add Olive Oil.
 2. Add Bacon, Shallots, and Garlic. Heat until bacon begins to crisp, but be sure not to over cook garlic.
 3. Add Red Pepper Flakes saute for 2 minutes.
 4. Add Furmano's Butter Beans and Diced Tomatoes, heat to 106*
 5. Add Soy Sauce and Bok Choy. Heat until bok choy just begins to wilt.
 6. Taste and add Salt and Pepper to desired level.
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