



Spanish Beans

NIBBLEDISH CONTRIBUTOR

Ingredients

Largest beans you can find (canned)
Sun-dried tomatoes (1 jar)
Garlic (5 cloves)
Parsley (optional)
Soy sauce

Instructions

This fine spanish tapas-inspired dish is a no-brainer, easy to make and crazy-tasty. Best served as cold snack with wine. Ideal pairings are cured serrano, soft blue cheeses and marinated olives, of course with crunchy fresh bread.

Drain the liquid of beans. Transfer beans to the pot in wich you'll be marinating them overnight.

Chop sun-dried tomatoes to very small pieces. Use as much as you like, but remember that this is a beans dish, so tomatoes are just an addition. I suggest using just 1/3 of the jar (5-8 pcs), but you'll find your perfect taste after few tries.

Grate the garlic. Add it to the beans, and pour some oil from the sun-dried tomatoes' jar on top. Ground quite a lot of pepper, add a dash of soy sauce and mix well. Cover and leave overnight.

In the morning mix gently. Then mix again before serving. Make sure all the liquid stuff is poured ont top of beans when serving.