



Relish
THE BAROSSA

2-Minute Baked Beans

ON SOURDOUGH

Ingredients

- 1 400g Tin Cannellini Beans (drained)
- 1/2 bottle Classic Tomato Sauce
- 1/4 Tsp Ground Cumin
- 1/4 Tsp Dried Oregano or Dried Italian herbs
- 4 Slices Sourdough to serve
- 2 Mugs Freshly brewed coffee to serve

Method

Combine drained Cannellini Beans, Classic Tomato Sauce, Cumin and Oregano in a small saucepan and bring to the boil. Season to taste.

Toast Sourdough. Serve with fresh coffee and good company.

TIP: Heat the saucepan on the BBQ when cooking up a your bacon, egg, tomato, mushroom, and sausage as a hearty weekend breakfast.

SERVES 2