Tomato Casserole with White Beans + Parmesan Croutons

Prep Time 10 MINUTES

Cook Time
30 MINUTES

Total Time
40 MINUTES

Servings
4-6 SERVINGS



INGREDIENTS

- 2 Cups Of Bread Cubes (From A Baguette Or Crusty Bread)
- 0 1/4 Cup Grated Parmesan Cheese
- O 4 Tablespoons Olive Oil
- O 1 Onion, Finely Chopped
- O 3 Cloves Garlic, Minced
- O 4 Large Tomatoes, Diced

- 2 Cans (14 Ounces Each) White
 Beans, Drained And Rinsed
- O 1 Teaspoon Dried Basil
- O 1 Teaspoon Dried Oregano
- O Salt And Black Pepper To Taste
- Fresh Basil Or Parsley For Garnish (Optional)

DIRECTIONS

- 1. Preparation: Preheat your oven to 375 degrees Fahrenheit.
- 2. Cooking the Parmesan Croutons
 - a. Take your cubed bread and toss them with olive oil, grated Parmesan cheese, salt, and black pepper. Make sure they're well coated.
 - b. Next, spread the seasoned bread cubes on a baking sheet in a single layer.
 - c. Bake for about 10-15 minutes, or until the croutons are golden and crispy.
 - d. Let cool and set them aside.



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DIRECTIONS

- 2. Cooking the Tomato White Bean Skillet:
 - a. In a large pot, heat 2 tablespoons of olive oil over medium-high heat.
 - b. Add the finely chopped onion and sauté for about 2-3 minutes, or until it becomes translucent.
 - c. With the onion ready, stir in the minced garlic and cook for an additional minute.
 - d. Now, add the diced tomatoes to the skillet and cook for about 5-7 minutes until they begin to soften.
 - e. Toss in the drained and rinsed white beans, dried basil, dried oregano, salt, and black pepper. Mix everything well.
 - f. Reduce the heat to medium-low and let the mixture simmer for about 10-12 minutes, stirring occasionally.
 - g. Taste and adjust the seasoning if necessary. Garnish with fresh basil or parsley, if desired.
 - h. To serve, sprinkle the prepared Parmesan croutons on top of the tomato and white bean skillet.

