

ITALIAN CANNELLINI BEANS WITH CHORIZO AND RED CAPSICUM



Serves 2



Prep Time 5 minutes



Cook Time 15 minutes



INGREDIENTS

- 75 g chorizo sausages, sliced
- 2 Tbsp finely chopped onion
- ½ red capsicum, sliced
- 50 g mushrooms, cut into quarters
- 410 g can **Wattie's Italian Style Cannellini Beans**

METHOD

1. Heat a dash of oil in a frying pan and brown the chorizo, onion and red capsicum over a medium high heat for 3 to 4 minutes. Add the mushrooms and cook for a further 2 to 3 minutes.

- cooked pasta to serve

2. Add **Wattie's Italian Style Cannellini Beans** and bring to the boil. Reduce heat to low and simmer for 4 to 5 minutes until the beans are warmed through.

3. Serve over pasta. Garnish with Parmesan cheese.