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Great as a side.

Bush's® Herb Garlic Beans and Vegetables with Grilled Chicken

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| 2 tablespoons olive oil | 1 (15 oz.) can BUSH'S® Pinto Beans,
rinsed and drained |
| 1 small onion, chopped | 1/2 cup chopped canned whole
tomatoes |
| 1 small celery stalk, chopped | 1 teaspoon fresh thyme |
| 1 small carrot, chopped | 2 teaspoons white wine |
| 1 clove garlic, chopped | Salt and pepper to taste |
| 1 (16 oz.) can BUSH'S® Red Kidney
Beans, rinsed and drained | |
| 1 (16 oz.) can BUSH'S® Black Beans,
rinsed and drained | |

1. Heat oil in medium sauté pan. Add onions, celery and carrots.
2. Cook over medium heat until tender, adding garlic during last two minutes.
3. Add beans, tomatoes, thyme and wine. Salt and pepper to taste.

Note:

Serve alongside grilled chicken breasts prepared with your favorite seasoning or marinade.