

SLOW ROASTED SQUASH, TOMATO & BORLOTTI BEANS

A deliciously simple, all-in-one vegan dinner or side.

PREP 15 MINS 🍴 COOK 1 HOUR 15 MINS 🍴 SERVES 2 AS A MAIN (4 AS A SIDE)

Ingredients

1 x tin Suma organic Borlotti Beans (VF630)
400g medium sized tomatoes, halved
600g seasonal squash, skin on, cut into wedges
5 garlic cloves, crushed
1 tps sea salt
6 tbsps extra virgin olive oil (GT085)
150ml good quality white wine
a bunch of sage leaves

Method

Pre-heat the oven to 200°C (180°C fan).
Pour the entire contents of the can of beans into a roasting dish, approximately 25cm x 35cm.
Add in all the other ingredients, mixing with your hands.
Distribute evenly throughout the tray ensuring the beans are covered with liquid.
Roast in the oven for an hour. The squash and tomato should be well roasted and starting to caramelise. If necessary, return to the oven for a further 10-15 minutes.
Remove from the oven and serve direct from the dish. Crusty fresh bread makes a great accompaniment.

