



ThompsonsBeans.com

Thompsons Yellow Eye Bean Casserole

1 1/2 cups Thompson's Yellow Eye Beans
4 cups cold water
1 tbsp. olive oil
1 large onion, diced
2 tbsp. garlic, minced
2 cups cooked ham, diced
2 cups canned tomatoes, diced
1 cup grated Provolone or Cheddar cheese
1/2 tsp. basil
1/4 tsp. pepper

Topping:

1 1/2 cups fresh bread crumbs
1/4 cup Parmesan or Romano cheese
1/4 cup fresh parsley, finely chopped
1 tbsp. olive oil

Directions:

SOAK BEANS OVERNIGHT in cold water. Drain. Pick and rinse beans. Add 4 cups cold water, cover, heat to boiling, simmer 45 minutes. Drain. Heat oil in skillet, add onions and garlic. Cook until soft. Remove from heat. In large bowl, combine the garlic/onion mixture with ham, beans, tomatoes, cheese, basil and pepper. Spoon into greased casserole dish. Combine topping and spoon evenly over casserole. Bake in oven 350°F for 30-40 minutes or until topping is light golden colour.

Note: Dry Beans are an unprocessed product. Although we carefully clean all beans, stones and natural debris may be present. Please SORT and rinse beans prior to cooking.