



Vegetarian Baked Beans

What to collect	
Ingredients	Equipment
1 tablespoon olive oil	chopping board
1 onion, thinly sliced	knife
1 clove garlic, minced	metric measuring spoons
700g tinned chopped tomatoes	saucepan
2 x tins cannellini beans, drained	
1 heaped tablespoon brown sugar	
1 tablespoon soy sauce	
1 teaspoon Dijon mustard	
1 teaspoon paprika	
salt/pepper	

What to do

1. Place a saucepan over medium heat and add the olive oil, onion and salt. Cook until onion is soft and translucent.
2. Add the garlic and cook for a minute.
3. Add the remaining ingredients and bring to a simmer and reduce heat to low and cook for 45 minutes to an hour.
4. Adjust seasonings as necessary.