



## Italian Baked Beans & Turkey

Serves: 4-6

grecodeigncompany.com adapted from BHG

2 Tbsp extra virgin oil  
1/2 cup chopped sweet onion  
1 tsp minced garlic  
1 lb ground turkey  
1 can crushed tomatoes  
2 15 oz cans cannellini beans, rinsed and drained  
1/2 tsp dried rosemary  
3/4 cup shredded Parmesan cheese  
1/2 cup shredded Fontina cheese

1. Preheat oven to 400°. in a large skillet heat olive oil over medium high heat. Add onion, garlic and 1/2 tsp salt. Cook and stir for 5 min or until tender.
2. Add ground turkey, cook until meat is cooked throughout. Stir in tomatoes and rosemary. Bring to a boil and cook uncovered for 5 minutes or until slightly thickened.
3. Stir in beans and half the Parmesan. Season with salt and pepper to taste. Transfer to a 9x13 baking dish. Top with remaining Parmesan and Fontina cheeses.
4. Bake 15-20 minutes or until beginning to lightly brown around the edges. Top with fresh rosemary if desired. Serve with sautéed green beans or other vegetable.