## cook well eat well

## **Homestyle Baked Beans**



Serves 4

## **Ingredients**

Olive or canola oil spray

- 1 medium brown onion, diced
- 2 cloves garlic, crushed
- 1 tbsp no added salt tomato paste
- 1 tsp smoked paprika
- 1 x 400g tin no-added salt diced tomatoes
- 1 tbsp salt-reduced tomato sauce
- 1 tbsp Worcestershire sauce
- 1 x 400g tin cannellini or butter beans, drained and rinsed
- 3 tbsp parsley, finely chopped
- 4 slices wholegrain bread, toasted

Pepper to taste



## Method

- 1. Spray oil in a medium saucepan and cook onion and garlic over medium heat until softened.
- 2. Add the tomato paste and smoked paprika. Stir through and cook for 1 minute.
- 3. Add the tin of tomatoes, tomato sauce and Worcestershire sauce. Mix well and bring to the boil.
- 4. Reduce the heat and simmer uncovered for 10 minutes or until slightly thickened.
- 5. Add in the cannellini beans and stir until heated through.
- 6. Remove from heat, mix in the parsley and pepper and serve on toast.

**Feeding Kids Tip:** Serve a small amount of a new food to start with. If your child doesn't want to eat it, not much is wasted, and the rest can go in the fridge to try again tomorrow.



