

# Pasta and Beans

## Ingredients:

8 ounces farfalle (bow tie) pasta  
2 tablespoons extra virgin olive oil  
4 garlic cloves, crushed  
1/2 can (19 ounces) garbanzos, rinsed and drained  
1/2 cup unsalted chicken broth  
1/2 cup black beans  
4 cups fresh spinach, chopped  
2 tablespoons Parmesan cheese  
Cracked black peppercorns, to taste



## Directions:

Bring a large pot of water to a boil. Add the pasta and cook until al dente (tender), 10 to 12 minutes, or according to the package directions. Drain the pasta.

In a large skillet, heat the olive oil and garlic over medium heat. Add the garbanzos, chicken broth and black beans. Stir until warmed through. Add the spinach. Heat just until spinach is wilted, about 3 minutes. Don't overcook.

Top each serving with the sauce, 1 teaspoon Parmesan cheese and peppercorns to taste.