

My Big Fat Greek Baked Beans – Finally!

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-baked-beans-recipe>

Ingredients:

- 1 pound dried bean dried Gigante, Conona, Lima, or other large, soaked overnight
- 3 quarts water cold fresh, to boil in
- 2 bay leaves
- 1 red onion large, diced
- 3 cloves garlic sliced
- 2 cups tomato sauce or finely chopped fresh tomato
- 2 tablespoons tomato paste
- 3 tablespoons clover honey
- 1/2 cup fresh dill chopped, plus more for the top
- 1 tablespoon kosher salt 2 teaspoon if using fine table salt
- 1 teaspoon freshly ground black pepper
- cayenne to taste
- 1/2 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 2 cups water plus more as needed while baking
- 4 ounces feta cheese for the top

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 107 grams
3. Cholesterol: 30 milligrams
4. Fat: 38 grams
5. Fiber: 23 grams
6. Protein: 34 grams
7. SaturatedFat: 9 grams
8. Sodium: 2770 milligrams
9. Sugar: 30 grams

Thank you for visiting our website. Hope you enjoy My Big Fat Greek Baked Beans – Finally! above. You can see more 15 greek baked beans recipe Deliciousness awaits you! to get more great cooking ideas.