Main dishes / France

tagliatelle with white beans and Belgian endive · France

A modern France-inspired noodle or pasta dish with Belgian endive and drained cooked white beans.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g tagliatelle
- ☐ 500 g Belgian endive
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 20 g Dijon mustard
- ☐ 10 g fresh tarragon

Let's make it.

01 Cook the tagliatelle according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the Belgian endive and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the Belgian endive and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving.

AI-developed, not kitchen-tested.

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