

Slow Cooker White Beans with Sun-Dried Tomatoes

Makes 5 servings

1 pound dried great northern beans, (2 cups), sorted and rinsed
2 garlic cloves, finely chopped
6 cups water
1 1/2 teaspoons dried basil leaves
1 teaspoon salt
1/4 teaspoon pepper
3/4 cup finely chopped sun-dried tomatoes in olive oil
1 can (2 1/4 ounces) sliced ripe olives, drained

1. Mix all ingredients together except tomatoes and olives in 3 1/2- to 6-quart slow cooker.
2. Cover and cook on high heat setting 4 to 5 hours or until beans are tender.
3. Stir in tomatoes and olives.