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# Italian Beans With Pesto

**Prep Time:** 15 mins

**Cook Time:** 15 mins

**Total Time:** 30 mins

## Ingredients

- 1 can(s) broth, reduced-sodium chicken, 14 ounces
- 3/4 cup(s) bulgur
- 1 medium pepper(s), red, bell, chopped
- 1/3 cup(s) pesto, basil
- 1/4 cup(s) scallion(s) (green onions), thinly sliced
- 2 tablespoon vinegar, balsamic
- 2 cup(s) beans, red kidney, cooked or canned
- pepper, black ground
- tortilla(s), flour, (optional)
- salad greens, (optional)

## Preparation

1. In a large saucepan, combine broth and bulgur. Bring to boiling; reduce heat. Cover and simmer about 15 minutes or until bulgur is tender. Remove from heat. Stir in sweet pepper, pesto, green onions, and balsamic vinegar. Stir in beans. Season with ground black pepper. Transfer to an airtight storage container. Cover and chill for up to 3 days.

2. If desired, roll up in tortillas or serve on salad greens.