

Gigantes Plaki

1 lb. or 500g dried gigantes beans, or large butter or lima beans
1/3 cup olive oil
1 large onion, chopped
1/2 bell pepper, chopped (optional)
2 large carrots, sliced
2 large celery ribs, sliced
3 bay leaves
5 cloves garlic, minced
1/2 Tbsp. tomato paste or 1/2 tsp. [tomato powder](#)
1 (15 oz) can diced tomatoes or whole peeled tomatoes, chopped, with juice
1/2 tsp. dried oregano
1/2 tsp. red pepper flakes
2+ cups water or liquid from boiling beans
1/3 cup chopped parsley
2 Tbsp. chopped dill

Place the beans in a large bowl or baking dish and cover with water by about 2". Soak overnight.

Add the beans to a large pot and cover them with water. Bring the water to a boil and cook the beans for about an hour or until tender, but still with a little bite.

Preheat the oven to 350.

Meanwhile, make the tomato sauce. heat the olive oil in a large skillet over medium heat. Add the onions, bell pepper (if using), carrots, celery, and bay leaves. Sauté until tender, and then stir in the garlic and tomato paste, cooking for about a minute before adding the tomatoes, oregano, and red pepper flakes. Season to taste with salt and simmer the sauce for 10-15 minutes. Mix together with the parsley, dill, and beans (in the same skillet or in a separate casserole dish) and add about 2 cups of water or liquid from boiling the beans...enough to cover the beans.

Bake for about 1.5 hours, checking occasionally and adding more hot water if necessary, until beans are tender. The top will look crispy.