

RECIPE | TOMATOES

# TUSCAN WHITE BEAN STEW



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Recipe created by *Jacie Bretherick*



## INGREDIENTS

- 2 dry pints** Pure Flavor® Organic Juno® Bites Red Grape Tomatoes
- 4** garlic cloves, minced
- 3** shallots, thinly sliced
- 2** cans butter beans, drained and rinsed
- 1** Parmesan rind
- 3 cups** spinach, roughly chopped
- 1½ cups** vegetable broth
- ¼ cup** sun-dried tomatoes, drained and chopped
- ¼ cup** fresh parsley, finely chopped

- ¼ cup** olive oil
- ¾ cup** Parmesan cheese, grated and divided
- 2 tbsps** fresh rosemary, minced
- 2 tbsps** butter
- ¼ tsp** red pepper flakes
- Salt and pepper, to taste
- Parsley, for garnish
- Sourdough baguette, optional for serving

Please note all ingredients used are organic products.

## DIRECTIONS

- 1 Preheat oven to 425°F. Place the tomatoes on a baking sheet, drizzle with olive oil, and season with rosemary, salt, and pepper. Roast for 20 minutes.
- 2 While tomatoes are roasting, heat butter in a saucepan over medium-high heat. Add shallots, garlic, sun-dried tomatoes, red pepper flakes and season with salt. Cook for 5 minutes.
- 3 Add the beans, broth, and Parmesan rind. Reduce to low heat and cook until the tomatoes are removed from the oven.
- 4 Add roasted tomatoes to stew and simmer for an additional 10 minutes.
- 5 Stir in spinach and remove from heat. Remove Parmesan rind and stir in ½ cup Parmesan cheese. Season with salt and pepper.
- 6 Garnish with remaining Parmesan cheese, parsley and serve with toasted sourdough baguette, if desired.



**45 min**

**10 min** PREP. | **35 min** COOKING



**4**



**easy**