



RECIPE | TOMATOES

TUSCAN WHITE BEAN STEW



45 min

10 min
PREP.

35 min
COOKING



4



easy



INGREDIENTS

Recipe created by *Jacie Bretherick*

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
1 ½ 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 tbsp fresh rosemary, minced
2 tbsp 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.

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