

DINNERLY



Tomato & White Bean Stew with Garlic Bread



30-40min



2 Servings

Ever dreamed of swimming around in a big, beautiful pot of stew? Or is that just an us thing? Maybe this one will fire up your imagination! Tomatoes, beans, and onions make this stew nice and thick, while garlic and thyme give a boost of flavor. And of course you need homemade garlic bread to soak it all up—we're not amateurs here. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ¼ oz fresh thyme
- 15 oz can cannellini beans
- 14.1 oz can canned tomatoes
- 1 pkt vegetable broth concentrate
- 2 ciabatta rolls ^{1,2}

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- garlic

TOOLS

- medium pot

ALLERGENS

Wheat (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 16g, Carbs 102g, Protein 26g

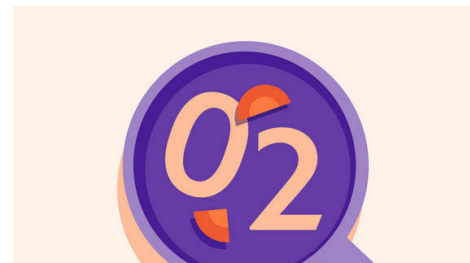


1. Prep ingredients

Preheat broiler with a rack in the upper third.

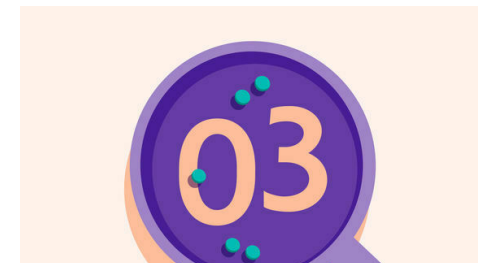
Thinly slice **half of the onion** (save rest for own use). Pick **1 tablespoon thyme leaves** from stems; discard stems.

Thinly slice **1 large garlic clove**. Halve one large garlic clove and reserve for step 4.



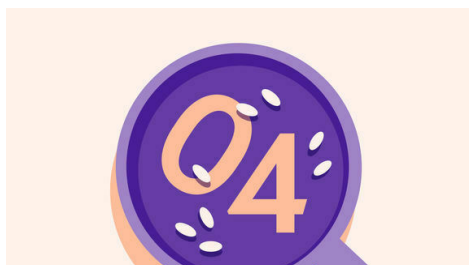
2. Start stew

Heat **2 tablespoons oil** in a medium pot over medium. Add **onions** and cook, stirring occasionally, until softened and golden-brown, about 7 minutes. Stir in **sliced garlic** and **2 teaspoons of the thyme leaves**; cook, stirring occasionally, until fragrant, about 1 minute.



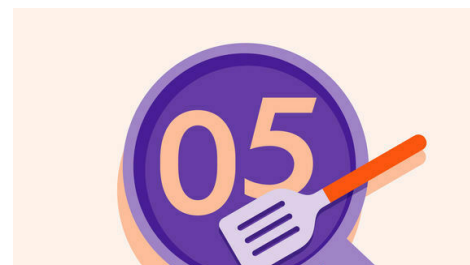
3. Cook stew

To pot with **onions**, add **beans and their liquid, tomatoes, broth concentrate**, and **1 cup water**, gently crushing tomatoes with the back of a spoon. Stir in **1 teaspoon sugar** and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to a simmer and cook, partially covered, until flavors are melded, about 20 minutes. Season to taste with **salt and pepper**.



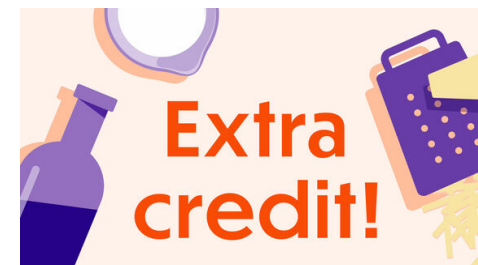
4. Make garlic bread

While **stew** simmers, split **ciabatta rolls** crosswise; drizzle cut sides with **oil** and season with **salt and pepper**. Broil directly on upper oven rack, cut-side up, until lightly toasted and golden-brown on the edges, 1–3 minutes (watch closely as broilers vary). Rub cut sides with **reserved halved garlic clove**.



5. Serve

Serve **tomato and white bean stew** with oil drizzled over top and **garlic bread** alongside. Garnish with **remaining thyme leaves** and **a few grinds of pepper**. Enjoy!



6. Make it cheesy!

Sprinkle some freshly grated Parmesan on the toasted garlic bread and broil until just melted.