



### Product Spotlight: Sun Dried Tomatoes

Sun-dried tomatoes are high in potassium, manganese and vitamin C. The practice of sun-drying may have originated in Italy, using the tiled rooftops to dry tomatoes for use during the winter months.



## Creamy Tuscan Butter Bean Stew

A comforting, creamy Tuscan-inspired stew filled with tender butter beans, sun-dried tomatoes, silverbeet, and fresh basil — served with golden toasted sourdough.



30 minutes



4 servings



Vegetarian

### Spice it up!

*Add a crumbled stock cube to the stew for more depth, stir through grated parmesan or pecorino at the end for extra flavour.*

*Toss in a handful of olives or capers to contrast the creaminess with a briny kick.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	18g	84g

## FROM YOUR BOX

BROWN ONION	1
CARROTS	2
GARLIC	3 cloves
SILVERBEET	1 bunch
BUTTER BEANS	2x 400g
SUN-DRIED TOMATOES	250g
TOMATO PASTE	1 tub
SOUR BUTTON LOAF	1
LEMON	1
BASIL	1 packet
COOKING CREAM	300ml

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

## KEY UTENSILS

large frypan, saucepan

## NOTES

Toast the bread in a sandwich press or the oven if preferred.



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### 1. PREPARE THE INGREDIENTS

Dice **onion** and **carrots**, crush **garlic**, chop or tear **silverbeet leaves** (use to taste), and drain and rinse **beans**. Roughly chop **sun-dried tomatoes** as desired.



### 2. SAUTÉ THE AROMATICS

Heat a large saucepan over medium-high heat with **oil**. Add onion and sauté for 3 minutes to soften. Add garlic, **1 tbsp oregano** and **tomato paste**. Sauté for 1 minute.



### 3. SIMMER THE STEW

Add carrots, sun-dried tomatoes, beans and **1.5 L water** to the saucepan. Simmer, semi-cover, for 15 minutes until carrots are tender. Stock cube



### 4. TOAST THE BREAD

Slice **bread**. Drizzle with **oil** and toast in a frypan over medium-high heat until golden (see notes).

While bread is toasting, zest **lemon** and wedge half. Thinly slice **basil** leaves.



### 5. ADD THE SILVERBEET

Add silverbeet and **cream** to the stew. Stir to combine. Cook for 2-3 minutes to wilt the silverbeet. Add lemon zest and juice from non-wedged half of lemon. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Divide stew among shallow bowls. Garnish with basil and lemon wedges and serve with bread.

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