

# White Bean Stew with Goat Cheese

Recipe By *Sabrina Ovadia*



Cooking and Prep:  1 h

Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Gluten Free,

Low Carb, Sugar Free,

Pescetarian

Cuisines: Moroccan

## Ingredients (11)

### Main ingredients

- 2 cups white cannellini beans
- 5 large tomatoes, diced
- 4 cloves garlic, grated
- 1 tablespoon **Bartenura Olive Oil**
- 1 tablespoon fresh cilantro, chopped or 3 cubes **Dorot Gardens Frozen Cilantro**

- 1 teaspoon salt
- 1 teaspoon pepper
- 1 tablespoon cumin
- 1 tablespoon paprika
- 1/4 cup goat cheese

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### Sommelier Suggests

- Flam Rosé
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## Start Cooking

### Cook the Stew

1. In a large pot, heat the olive oil.
2. Add the garlic and the tomatoes. Cook for five minutes and puree with a potato masher.
3. Add the spices, the beans, and the cilantro. Add two cups of water and cover.
4. Simmer for about 45 minutes. If the liquid reduces too much, add water to prevent the stew from burning.
5. Top with goat cheese and serve warm.