



Butternut squash-white bean stew

2 Tbsp. olive oil
1 c. slivered onion
3/4 c. thinly sliced celery
3 c. mushrooms, halved
4 c. cubed, peeled butternut squash
1 14-oz. can diced fire-roasted tomatoes
1 garlic clove, pressed
2 c. water
2 Tbsp. tomato paste
3/4 tsp. dried rosemary, crumbled
1/2 tsp. coarse salt
1/8 tsp. black pepper
2 15-oz. Great Northern white beans, rinsed and drained
Chopped fresh flat-leaf parsley (optional)

Heat oil in a Dutch oven over medium-high heat. Add onion, celery and mushrooms. Cook until vegetables start to brown, about 8 minutes.

Stir in squash, tomatoes, garlic, water, tomato paste, rosemary, salt, and pepper. Mix well. Cover and bring to a simmer. Reduce heat and simmer until squash is tender, about 25 minutes. Uncover, stir in beans and simmer until stew consistency, about 10 minutes. Sprinkle with parsley, if desired. Serves 8.

