

## Warm Tomato and White Bean Stew

*This recipe is adapted from Sunset Magazine, September 2004. It takes about 30 minutes (or less!) to prepare and cook. It claims that it makes 4 servings. I've decreased the cheese so that it can serve 2 as a hearty entrée. I featured this recipe in the newsletter late last summer, so you may recognize it. It really is a seasonal dish – especially great for late in the season when ripe, home grown or farmers market tomatoes are readily available.*

2 – 3 pounds ripe tomatoes

½ cup slivered fresh basil

2 TBSP olive oil

1 clove garlic, peeled, and minced or pressed

Salt (recipe calls for 1 tsp, I add just a dash – maybe 1/8 tsp)

Fresh ground pepper

1 can (15 oz) white beans, rinsed and drained

2 oz fresh mozzarella cheese- drained and cut into ½ in cubes

¼ cup (or less) freshly grated parmesan cheese

1. Wash, core and dice tomatoes. In a 4-5 qt pan, combine tomatoes, basil, olive oil, garlic, salt and pepper. Let stand until tomatoes are very juicy, about 15 minutes.
2. Set pan over medium-low heat and gently stir in beans. Stir occasionally until mixture is warm to the touch – about 5 minutes
3. Add mozzarella cheese and gently stir until cheese has softened, 2-3 minutes.
4. Stir in parmesan and ladle into bowls. Top each serving with a sprinkling of more basil.

Serves two as an entrée. Good with a slice of whole grain bread.