

# Smoky White Bean and Tomato Stew

**Prep time:**

15 minutes

**Cooking time:**

30 minutes

**Yields:**

4 servings

**Ingredients:**

1 cup vegetable broth, divided

1 medium clove garlic, minced

¼ cup finely diced red onion

1 stalk celery, diced

2 cups tomato sauce

2 cups diced tomatoes

2 (15-ounce) cans northern white beans, drained

1 teaspoon fresh thyme

1 tablespoon apple cider vinegar

1 tablespoon smoked paprika

Salt and pepper

**Directions:**

Combine ¼ cup vegetable broth, garlic, onion, and celery in a skillet over medium heat and cook until fragrant and translucent. Add tomato sauce, diced tomatoes, beans, thyme, vinegar, smoked paprika, salt, pepper and remaining broth. Bring to a boil, reduce to simmer and continue to cook 15-20 minutes.

Adjust seasonings as needed and serve.

