

# White Bean & Celery Stew

WITH TEXAS HILL COUNTRY BASIL INFUSED OLIVE OIL



## Ingredients

- 6 cups of chicken or vegetable stock
- 3 14 ounce cans of cannellini beans
- 1/3 cup of Basil-infused Texas Olive Oil
- 1 large, chopped yellow onion
- 1 Tablespoon of double-strength tomato paste
- ¼ teaspoon of cayenne pepper
- 1 lemon
- 2 minced garlic cloves
- 6 sliced celery ribs
- 2 dried bay leaves
- A pinch of Kosher salt for seasoning
- Freshly-ground black pepper for seasoning



## Notes

## Directions

1. First, prep the ingredients: chop the onion, mince the garlic, slice the celery ribs, and juice and zest the lemon. Next, start the cooking.
2. Take a heavy-bottomed pot and pour 2 tablespoons of basil-infused Texas olive oil. Place it on medium to high heat for a couple of minutes.
3. When the oil is hot enough, add the chopped onion. Season with half a teaspoon each of kosher salt and freshly ground pepper. Keep cooking the mixture for 4 minutes over medium-high heat. Next, add your tomato paste and cook for 1 more minute while continuously stirring the stewing mixture.
4. Add the minced garlic, sliced celery ribs, and bay leaf to the mixture and cook for 5 minutes. Next, pour in all the vegetable or chicken stock with the cannellini beans. Add the cayenne pepper and boil the stew for two minutes on medium-high heat.
5. Once the stew has boiled, reduce your heat to a medium-low level, cover the pot with a lid, and let the stew simmer for 10 minutes. After the 10 minutes are up, take the lid off and ladle 2 cups of the stew into a food processor or blender. You will need to puree the mixture before returning it to the pot.
6. After returning the puree to the pot, let the stew simmer for another five minutes before taking it off the heat. Next, take the pot off the stove to add ingredients that will give it a little more flavor.
7. You will need to add in 1/3 of a cup of olive oil, some lemon zest, and lemon juice. Once you have added the ingredients, make sure to taste the stew and check if it is seasoned to your taste.
8. Serve up the stew in bowls and sprinkle chives over the top. You can drizzle extra virgin olive oil over the stew for a more elevated flavor. In just half an hour, you will have dinner cooked and on the table!