



Total Time
50 MIN.

Serving Size
1 1/2 CUPS (375 ML)

Difficulty
EASY

This vegetarian bean stew, spiked with garlic and fragrant herbs, makes a delicious lunch.

Yields
6

INGREDIENTS

WEIGHT

MEASURE

olive oil	1/4 cup	60 mL
thinly sliced garlic	3 tbsp	45 mL
finely chopped fresh thyme	2 tbsp	30 mL
chopped fresh sage	2 tbsp	30 mL
finely chopped fresh rosemary	1 tbsp	15 mL
white beans, drained and rinsed	2 cans (540mL each)	2 cans (540mL each)
black beans, drained and rinsed	1 can (540mL)	1 can (540mL)
kidney beans, drained and rinsed	1 can (540mL)	1 can (540mL)
Campbell's® Signature Vegetarian Vegetable Condensed Soup	1/2 tub (/2 lb)	1 tub (908 g)
water	2 cups	500 mL
35% whipping cream	2 cups	500 mL
crusty Italian rolls		
grated Parmesan cheese	1/3 cup	80 mL
finely chopped fresh parsley	3 tbsp	45 mL



Tip

- Alternatively, serve with dollop of basil or sun-dried tomato pesto on top.
- Stew can also be made ahead, then reheated to order.

Tips:



INSTRUCTIONS

1. Heat oil in large rondeau set over medium heat; cook garlic, thyme, sage and rosemary for about 3 minutes or until garlic is slightly softened. Stir in white beans, black beans and kidney beans.
 2. Cook, stirring, for about 5 minutes or until heated through. Stir in soup, water and cream; bring to simmer, stirring often. Cook for 20 to 25 minutes or until stew is thickened. Keep warm for service. Makes 9 cups (2 L).
 3. Preheat oven to 400°F (200°C). Heat rolls until lightly warmed.
- Spoon 1 1/3 cups (330 mL) stew into serving bowl. Top with 1 tbsp (15 mL) Parmesan cheese and 1 tsp (5 mL) parsley. Serve with warm rolls.