



Herbed White Bean and Sausage Stew

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🕒 2 hours 30 minutes 🍽️ 6 servings

Ingredients

2 tablespoons extra-virgin olive oil, plus more for serving

1 pound sweet italian sausage, sliced 3/4-inch thick

1 tablespoon tomato paste

1/2 teaspoon ground cumin

2 medium carrots, finely diced

2 celery stalks, finely diced

1 onion, chopped

2 garlic cloves, finely chopped

1 pound dried great northern beans, rinsed and picked through

2 teaspoons kosher salt, or to taste

2 thyme sprigs

1 large rosemary sprig

1 bay leaf

2 teaspoons balsamic vinegar, plus more for serving

1/2 teaspoon black pepper, plus more to taste

Directions

- 1 Heat oil in a large stockpot over medium-high. Add the sausage and brown until cooked through, about 7 minutes. Using a slotted spoon, transfer to a plate lined with a paper towel.
- 2 Add the tomato paste and cumin to the pot. Cook, stirring, until dark golden, about 2 minutes. Add the carrots, celery, onion and garlic. Cook, stirring, until the vegetables have softened, about 5 minutes. Stir in the beans, 8 cups water, salt, thyme, rosemary and bay leaf. Turn the heat up to high and bring to a boil. Then reduce heat to low and simmer gently until the beans are tender, about 2 hours, adding more water if needed to make sure the beans remain submerged.
- 3 When beans are tender, return the sausage to the pot. Simmer for 5 minutes. Stir in the vinegar and pepper. Taste and adjust seasoning. Ladle into warm bowls and serve drizzled with more vinegar and olive oil.