

Harissa White Bean

From: Conlan Lang | Prep Time: 30 Minutes | Cook Time: 30 Minutes



Directions

- In a large pot, heat ~1Tbsp of olive oil
- Sauté onions and ginger until fragrant and onions become translucent
- Add garlic and sauté until slight browning on onions and garlic
- Add seasoning and let bloom
- Add in carrots, potatoes, and harissa paste, simmer until fragrant
- Add Veggie Stock, and Beans, simmer for 20-30 minutes until carrot and potato is fork tender
- Finish with lemon juice
- Top with extra Za'Atar and serve

Ingredients

- 1 yellow onion, diced
- 2-3in piece ginger, diced
- 6 cloves garlic, minced
- 2 large carrots, chopped into halves
- 2lbs baby gold potatoes, cut into eighths
- 4 cans Cannellini Beans, drained
- ½ cup Harissa Paste (see partners recipe)
- Veggie Stock
- Seasonings – salt, pepper, chili powder, cumin, smoked paprika, turmeric, thyme, za'atar
- Juice from ½ of a lemon

Toppers/Sides

- Za'Atar

Notes

