

# Romanian beans stew



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For 2 servings:

1 large can cooked beans (400 g), drained

1 large onion, finely chopped

2 carrots, sliced

1 bell pepper, chopped

2-3 tablespoons tomato paste

2-3 bay leaves

1 tablespoon olive oil

salt and pepper

Fry the onion together with the bay leaves in oil, for 1-2 minutes. Add the sliced carrots, the pepper and a glass water. Allow to cook for 5-6 minutes then add the tomato paste and mix it well. Cook for 2 minutes then add the cooked beans, salt and pepper to taste and cook for another 1-2 minutes.

Serve with sauerkraut salad, pickles, etc.



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