



Greek Vegetable Stew

This recipe is perfect for all the olive lovers and vegetarians.

BUFFET[®]
OLIVES

Ingredients

- 1 red onion, sliced
- 3 small coloured peppers, sliced
- 3 stalks celery, sliced
- 3 cloves garlic, sliced
- a small handful of oregano
- pinch on cinnamon
- ½ cup (125ml) white wine
- 1 can (400g) chickpeas, drained
- 1 can (400g) cannellini beans, drained
- 1 can (400g) kidney beans, drained
- 1 large can (800g) chopped tomatoes
- 1 sachet (200g) Buffet pitted calamata olives, sliced

Method

Saute onion, garlic and celery, until fragrant. Add pepper and fry for a few minutes more.

Add all the remaining ingredients and simmer until the liquid has reduced and sauce has thickened.

Add buffet olives (reserving some for serving) and simmer for 5 minutes more.

Serve stew topped with yoghurt, reserved olives and dill.

Serves 4

For serving: ½ cup (125ml) Greek yoghurt, chopped dill.