Main dishes / Netherlands

white beans and mushrooms skillet · Netherlands

A savoury Netherlands-inspired Studio variation with cultivated mushrooms, drained cooked white beans and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 600 g drained cooked white beans
- ☐ 500 g cultivated mushrooms
- ☐ 180 ml low-salt vegetable stock
- ☐ 15 g mild mustard
- ☐ 1 g ground nutmeg
- ☐ 10 g chives
- ☐ salt and pepper to taste

Let's make it.

01 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes.

03 Add the stock, cover and simmer for 8 minutes until the vegetables are tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Combine the cooked main ingredient with the vegetables. Stir in the mild mustard, ground nutmeg, chives and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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