

## Curried Bean Ragout

### Ingredients:

2 lbs black beans, cooked  
2 lbs northern beans, cooked  
2 lbs lima beans, cooked  
2 lbs red beans, cooked  
2 tablespoons Cilantro, Minced  
1 small white onion, diced  
2 oz by volume parsley, minced  
1 red pepper, minced  
3 tablespoon curry powder  
4 cups vegetable stock  
Salt and pepper to taste



### Directions:

In a large rondo over medium heat, sweat the onions in a little oil.  
Add in the curry powder and beans while continuously mixing.  
Add just enough stock to cover the beans.  
Sautee until they are warmed through but still have a bit of liquid.  
Then add in the red peppers, cilantro and parsley.  
Sautee until hot, and adjust the seasoning.  
Serve or cool on sheet trays.

#### Note:

If using canned beans, rinse and drain before using.