

## **10-min North of Iran vegetarian Stew (Baghali Ghatogh)**

Serves 4 people  
cooking time 10 minutes  
served with steamed rice



### **Ingredients**

2 cups cooked cannellini beans  
3 garlic cloves, chopped  
3 tbsp freshly chopped dill or 2tbsp dried  
4 eggs  
1 tbsp turmeric  
salt and pepper

### **To make**

Heat oil in a pot over or large pot over medium-heat. Add the chopped garlic stir fry. Then add the turmeric. Pour in the washed and cooked cannellini beans and add 2 cups of hot water. Add salt and pepper to taste. When it comes to a simmer break in the 4 eggs and put the lid on. Once the eggs are cooked and firm the stew is ready.

Serve warm with steamed rice your choice.

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