


## SMOKY PORK AND WHITE BEAN STEW Serves 4

 **WHY THIS RECIPE WORKS:** To make a quick stew, we use quick-cooking pork tenderloin, a particularly tender cut. Adding the beans in the last 5 minutes of cooking ensures that they won't blow out.

- 1 (12- to 16-ounce) pork tenderloin, trimmed and cut into 1-inch pieces**
- Salt and pepper**
- 3 tablespoons vegetable oil**
- 1 onion, chopped**
- 4 garlic cloves, minced**
- 1 tablespoon smoked paprika**
- 1 (28-ounce) can crushed tomatoes**
- 3 cups chicken broth**
- 1 (15-ounce) can white beans, rinsed**
- ¼ cup chopped fresh parsley**

**1.** Pat pork dry with paper towels and season with salt and pepper. Heat 2 tablespoons oil in Dutch oven over medium-high heat until just smoking. Add pork and cook until browned all over, 8 to 10 minutes. Transfer to plate.

**2.** Heat remaining 1 tablespoon oil in now-empty pot over medium heat until shimmering. Add onion and cook until softened and beginning to brown, about 4 minutes. Add garlic and paprika and cook until fragrant, about 30 seconds.

**3.** Add tomatoes, broth, and pork and any accumulated juices and bring to simmer. Reduce heat to medium-low, cover, and cook until pork is just cooked through, about 8 minutes. Add beans and cook until heated through, about 5 minutes. Stir in parsley. Season with salt and pepper to taste. Serve.

**TEST KITCHEN NOTE:** Make the stew spicier by using hot smoked paprika.