Best-Ever Beefless Stew

Tuck into this cozy meal whenever you're in need of a little TLC. Portobello mushrooms add rich flavor and meaty texture to this chunky classic-style stew, while a medley of fresh veggies soaks up the herbaceous broth. Fresh rosemary and parsley deliver a beautiful depth of flavor that develops over time, so don't be afraid to freeze your leftovers for a rainy day!

**Tip:** Fresh rosemary is wonderful in this stew, but if you only have dried, use ½ teaspoon.

*From straightupfood.com*

By Cathy Fisher

1. In a Dutch oven cook onions, carrots, and celery with 1 tablespoon water over medium-high 8 minutes, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Stir in mushrooms and garlic. Cook 5 minutes more, stirring frequently and adding water as needed.

2. Stir in potatoes, tomato paste, Italian seasoning, and paprika. Add 5 cups of water. Bring to boiling; reduce heat to medium-low. Stir in rosemary. Cook, covered, 15 minutes, stirring occasionally. Stir in peas; cook, covered, 5 minutes more or until carrots and potatoes are tender.