

# Saffron Fish Stew with White Beans

## Ingredients

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1 T Olive Oil  
1 c Onion (chopped)  
1 t Ground Fennel  
1/2 t Ground Coriander  
2 clv Garlic (crushed)  
1 Thyme Sprig  
1/2 t Orange Zest  
1/4 t Saffron (crushed)  
1 1/2 c Water  
1 1/2 c Clam Juice  
14 1/2 cn Diced Tomatoes  
1/8 t Salt  
1 lb White Fish (cut into 2-inch pieces)  
14 oz Northern Beans (canned, rinsed and drained)

## Instructions

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Heat oil in a large Dutch oven over medium-high heat. Add onion, fennel, coriander, garlic, and thyme sprig; saut  5 minutes. Stir in zest and saffron; add water, clam juice, and tomatoes. Bring to a boil; reduce heat, and simmer for 5 minutes. Stir in salt, fish, and beans; cook 5 minutes. Top with additional thyme leaves.