

Baked Rice With White Beans, Leeks and Lemon

By [Ali Slagle](#)



Jenny Huang for The New York Times. Food Stylist: Barrett. Was

Time 1 hour

Rating 4 ★★★★★ (4585)

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INGREDIENTS

Yield: 4 servings

4 leeks (about 2 pounds), trimmed, white and pale green

Baking is a fail-safe, hands-off method for making perfect rice every time. Add roasted leeks, lemon peel, almonds and white beans, and it becomes a company-worthy vegetarian dinner inspired by prasorizo, the classic Greek rice-and-leek dish. Finished with Parmesan and fresh herbs, it's an excellent one-pan meal, but it would also be great served alongside grilled fish, shrimp or chicken. If you like, you can make it even more filling by adding other vegetables like tomatoes, zucchini or broccoflorets with the leeks and almonds, or stir in spinach or sliced snap peas after it comes out of the oven in Step 4. Omit the Parmesan and it's vegan, too.

PREPARATION

Step 1

Heat the oven to 400 degrees. Rinse the leeks until they're clean, then shake or pat dry. Using a vegetab

parts sliced ¼-inch thick

1 lemon

¼ cup raw almonds

½ teaspoon red-pepper flakes

5 tablespoons extra-virgin olive oil

Kosher salt and black pepper

1½ cups uncooked basmati rice

1 (15-ounce) can white beans (such as cannellini or great Northern), rinsed

2½ cups boiling water

½ cup freshly grated Parmesan, plus more for serving

¼ cup thinly sliced or chopped basil, chives, mint or fennel fronds, plus more for serving

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peeler, peel 1-inch-thick strips of lemon zest, then cut the lemon in half. Cut one half into four wedges and reserve the other half.

Step 2

In a 9-by-13-inch baking pan, combine the leeks, lemon zest strips, almonds, red-pepper flakes and olive oil. Season generously with salt and pepper, and arrange an even layer. Roast until the leeks start to caramelize about 20 minutes.

Step 3

Finely chop the lemon zest strips, then stir it back in the leek mixture and arrange in an even layer. Sprinkle the rice evenly over the leeks, then top with the beans and 1 teaspoon salt. Add the boiling water, then seal pan tightly with foil. Bake until the rice is tender, 20-22 minutes.

Step 4

Remove from the oven, and let sit, covered, for 5 minutes, then fluff with a fork. Squeeze the lemon halves over the rice, then stir in Parmesan and herbs. Season to taste with salt and pepper. Serve with lemon wedges and more Parmesan and herbs, as desired.

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