

Creamy White Beans With Herb Oil

By Colu Henry.



Linda Xiao for The New York Times

Time 15 minutes

Level

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INGREDIENTS

Yield: 2 to 4 servings

For the Herb Oil

½ cup roughly chopped chives

½ cup roughly chopped cilantro leaves and tender stems

½ cup tightly packed basil leaves

½ cup olive oil

Squeeze of lemon

Kosher salt, to taste

Canned beans are transformed into a hearty, elegant main swirled with an herb oil that comes together in no time with the aid of a food processor. This particular oil includes chives, cilantro and basil, but feel free to use what you have on hand. Parsley and mint would also work well. Serve with a chilled glass of red wine, a big green salad and a loaf of crusty bread.

PREPARATION

Step 1

Make the oil: In a food processor, combine chives, cilantro and basil, and pulse until finely chopped. Add olive oil, and pulse again until mixture is silky and emulsified. Transfer to a small bowl, stir in lemon juice and salt to taste. Set aside.

Step 2

Prepare the beans: In a 10-inch skillet, heat olive oil over medium-low heat. Add garlic and cook until translucent, about 1 minute. Add beans to the skillet and season with salt and pepper. Cook, stirring occasionally, until the flavors have melded, about 2 to 3 minutes. With the back of a spoon or

For the Beans

- 2 tablespoons olive oil
- 2 garlic cloves, thinly sliced
- 2 (15-ounce) cans white beans, like butter beans or cannellini, rinsed and drained
- Kosher salt and black pepper
- ½ cup chicken stock, vegetable stock or water
- Flaky salt, for serving (optional)

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spatula, smash about ⅓ to ½ cup of the beans and stir until they are incorporated into the rest of the bean mixture. A good portion of the remaining beans should maintain their structure.

Step 3

Add stock or water and bring to a gentle simmer. Cook until sauce becomes creamy and is reduced by about about half, about 1 to 2 minutes more. Smash additional beans and add a few more tablespoons of water, if needed, to reach desired consistency and stir again to combined.

Step 4

Transfer beans to a bowl and swirl with herb oil on top. Season with flaky salt, if desired.

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