

Roasted White Bean and Tomato Pasta

By [Alexa Weibel](#)

Time 30 minutes

1

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David Malosh for The New York Times. Food Stylist: Simon Andrews.

With a flavor profile inspired by [pasta e fagioli](#), this weeknight pasta recipe coaxes rich flavor out of simple ingredients while enlisting the oven to create a luscious sauce from roasted tomatoes and white beans. Essentially, the dish requires just three steps: Boil pasta, roast your sauce ingredients, then stir together until the pasta is glossy. When roasted in the oven, the beans become crispy, like croutons, and break down in a way that helps thicken the sauce. Though a flurry of freshly grated cheese would be welcome on top, this otherwise-vegan dish doesn't need it: The roasted tomato sauce is rich and luscious, fortified by starchy pasta water, roasted beans and a good glug of extra-virgin olive oil.

INGREDIENTS

Yield: 4 to 6 servings

Salt and black pepper

$\frac{3}{4}$ cup plus 2 tablespoons
extra-virgin olive oil

PREPARATION

Step 1

Heat the oven to 375 degrees. Bring a large pot of salted water to a boil over high.

Step 2

- 1 large shallot, finely minced
- 2 tablespoons tomato paste
- 5 garlic cloves, thinly sliced
- ½ teaspoon finely chopped fresh rosemary (or ¼ teaspoon dried)
- ½ teaspoon red-pepper flakes
- ½ teaspoon granulated sugar
- 16 ounces cherry tomatoes, halved
- 1 (15-ounce) can small white beans (preferably navy or cannellini beans), rinsed (or 1⅓ cups cooked white beans)
- 1 pound orecchiette (or other shaped pasta that will cup or grasp the sauce)
- Freshly grated Parmesan or pecorino (optional), for serving

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[Nutritional Information](#)

In a small bowl, stir together ¼ cup olive oil with the shallot, tomato paste, garlic, rosemary, red-pepper flakes and sugar. On a large baking sheet, toss the tomatoes with the dressing; season generously with salt and pepper, then spread in an even layer.

Step 3

On a second baking sheet, toss the beans with 2 tablespoons olive oil; season generously with salt and pepper.

Step 4

Roast the tomatoes and beans, stirring halfway through, until tomatoes slump and beans crisp, about 25 minutes.

Step 5

While the tomatoes and beans roast, cook the pasta until al dente. Reserve 1 cup pasta cooking water then drain pasta.

Step 6

Transfer the beans and tomatoes to the pot. Add ¼ cup pasta cooking water to the sheet pan from the tomatoes and use a flexible spatula to scrape the browned bits from the bottom of the sheet pan; transfer to the pot, then repeat with another ¼ cup pasta cooking water. (One thing they'll teach you in French culinary school: Never, ever discard the sucs, those browned bits at the bottom of the pan that carry deep flavor.)

Step 7

Add the pasta and the remaining ½ cup olive oil to the pot; stir vigorously until saucy. Season generously with salt and pepper, then add extra pasta water as needed to moisten until glossy.