

Lemony Shrimp and Bean Stew
By Sue Li
The New York Times

Time: 30 Minutes

Yield: 4 Servings

"With minimal prep and a quick cook time, this shrimp stew feels elegant for such an easy weeknight meal. You can also take the dish in a number of directions: Substitute the shrimp with an equal amount of flaky white fish or even seared scallops, or stretch the dish into a meal for six by stirring in some butter and serving over cooked spaghetti or rigatoni. A good glug of your best olive oil would also be a welcome."

Ingredients

1 teaspoon fresh lemon zest and 2 tablespoons juice
1 teaspoon sweet or smoked paprika
2 garlic cloves, grated
Kosher salt and black pepper
1-pound peeled, deveined large shrimp (tails removed)
4 tablespoons unsalted butter (½ stick)
2 large leeks, trimmed, then halved lengthwise, white and light green parts sliced crosswise ½-inch thick (or 1 large onion, minced)
1 (15-ounce) can cannellini beans or other white beans, rinsed
2 cups chicken stock or vegetable stock
2 tablespoons finely chopped fresh parsley (optional)
Toasted bread, for serving (optional)

Preparation

1. Combine lemon zest, paprika, garlic, ¾ teaspoon salt and ¾ teaspoon pepper in a medium bowl. Add shrimp and toss to coat.
2. In a large pot, melt butter over medium-high heat. When butter is foaming, add shrimp and cook, stirring occasionally, until pink and starting to curl, 2 to 3 minutes. Using a slotted spoon, transfer shrimp to a plate; set aside.
3. Add leeks, season with salt and pepper, and cook over medium until leeks are soft and starting to brown on the edges, 4 to 5 minutes, stirring occasionally. Add beans and chicken broth and bring to a boil over high. Lower heat and simmer, 8 to 10 minutes. Stir in reserved shrimp and any juices from the plate, parsley and lemon juice, and season with salt and pepper. Serve with toasted bread.