

White Beans with Radishes, Miso and Greens
By Colu Henry
The New York Times, "Five Dishes to Cook This Week"
April 11, 2021

Time: 10 minutes

Yield: 2 to 4 Servings

Ingredients

2 tablespoons white miso
4 tablespoons unsalted butter
2 garlic cloves, finely chopped
2 (15-ounce) cans white beans, like cannellini or butter beans, rinsed and drained
3 cups pea shoots, arugula or other baby greens
3 to 4 small radishes, thinly sliced
Fresh lemon wedges, for squeezing
Black pepper

PREPARATION

1. In a small bowl, whisk the miso with $\frac{1}{4}$ cup water until dissolved. Set aside.
2. In a large skillet, melt the butter over medium heat until it foams. Add the garlic and cook, stirring often, until fragrant, about 30 seconds.
3. Add the beans and toss to coat with the garlic butter. Add the miso mixture and cook, stirring occasionally, until the flavors have melded and the beans are warmed through, about 2 minutes. The beans should be a bit saucy, so thin it out with a tablespoon or so of water if needed.
4. Remove from the heat and stir in the greens and radishes. Gently toss until the greens are just wilted. Squeeze with lemon juice, season with pepper and gently toss again.