

Creamy, Spicy Tomato Beans and Greens
By Alexa Weibel
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Total Time: 40 minutes
Prep Time: 20 minutes
Cook Time: 20 minutes

Yield: 4 servings

Ingredients

6 tablespoons olive oil
2/3 cup panko bread crumbs
Salt and black pepper
1 medium yellow onion, minced
4 garlic cloves, minced
1/2 teaspoon crushed red pepper
1/3 cup tomato paste
2 (14-ounce) cans cannellini beans or other creamy white beans, rinsed
1 cup heavy cream
1/2 cup chopped jarred sun-dried tomatoes in oil
2/3 cup finely grated Pecorino or Parmesan
4(packed) cups/3 ounces baby arugula
2 teaspoons finely grated lemon zest plus 4 teaspoons juice (from 1 lemon)
Toasted bread (optional), for serving

Preparation

1. In a medium skillet, heat 2 tablespoons olive oil over medium. Stir in the panko, season with salt and pepper, and cook, stirring frequently and shaking the pan, until toasted and golden, about 3 minutes. Transfer seasoned panko to a paper-towel lined plate, then wipe out the skillet.
2. Add another 2 tablespoons olive oil to the skillet and heat over medium. Add the onion, garlic and crushed red pepper, season with salt and pepper, and cook, stirring frequently, until softened, about 4 minutes.
3. Add the tomato paste and stir until darkened and mixture is combined, about 3 minutes.
4. Stir in beans, heavy cream, sun-dried tomatoes and 1/3 cup water, and simmer, stirring occasionally, until flavors meld, about 5 minutes. Stir in half the cheese, then season to taste with salt and pepper.
5. In a medium bowl, toss the arugula with the seasoned panko, lemon zest and juice, plus the remaining 1/3 cup cheese and 2 tablespoons olive oil; season with salt and pepper. Pile the greens at the center of the bean mixture. Serve with toasted bread, if desired.