

Lemony White Beans With Anchovy and Parmesan

Serves 4–6

These white beans could potentially be a whole meal, but they are also great alongside another protein since they pull double duty as both starch and salad. While this dish is beautifully seasonally agnostic, it is a summery dream with grilled whole trout or lamb shoulder, and lots of cold red or white wine, preferably in the sunny outdoors.

¼ cup olive oil

4 garlic cloves, thinly sliced

4 anchovy fillets

2 tablespoons salted capers, rinsed, or 1 tablespoon brined capers

1 teaspoon red-pepper flakes

2 (15-ounce) cans white beans, such as cannellini, Great Northern or navy, drained and rinsed

Kosher salt and freshly ground black pepper

1 head of escarole or chard, trimmed and torn into large pieces

½ cup fresh mint leaves

½ cup fresh parsley leaves, leaves and tender stems

A hunk of Parmesan or pecorino cheese, for serving

1 lemon, halved

1. Heat the olive oil in a large skillet over medium heat and add the garlic. Cook, swirling the skillet occasionally until the garlic is pale golden brown, 3 to 4 minutes.
2. Add the anchovies, capers and red-pepper flakes, swirling until the anchovies melt and sizzle, the capers pop slightly, and the red-pepper flakes toast and bleed into the oil, about 2 minutes.
3. Add the beans and season with salt and pepper. Reduce the heat to medium-low and toss to coat the beans in all the garlicky business. Let them cook until the flavors have melded and beans no longer taste like they came from a can, 8 to 10 minutes.
4. Add half the escarole and toss to coat, letting it wilt ever so slightly. Transfer the beans and wilted escarole to a large serving platter or bowl, and mix in the remaining escarole. Scatter with the mint and parsley. Use a peeler or box grater to shave some Parmesan over all. Squeeze the lemon over everything just before serving.

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