

Eat The View



Recipes and Tips

Lemony Pasta With Braised White Beans

2 to 3 servings

Salt

6 oz pasta

2 oz plus 1 tablespoon extra-virgin olive oil, more for drizzling

4 oz by volume of diced cherry or other ripe tomatoes

¼ teaspoon crushed chilli flakes, plus more as needed

1 onion, thinly sliced

2 to 3 garlic cloves, thinly sliced

1 tablespoon lemon juice

1 can white beans, rinsed and drained

4 oz by volume cups chopped coriander leaves and tender stems

2 oz grated Parmesan, plus more as needed

Cook pasta according to package directions.

As pasta cooks, in a small bowl, combine 1 tablespoon olive oil, the tomatoes and a pinch each of salt and chilli flakes, and toss to combine. Set aside to marinate.

In a large skillet, heat 2 tablespoons extra-virgin olive oil over medium heat. Stir in sliced onion and sauté until tender, about 5 minutes. Stir in garlic and cook 1 minute, or until the edges just begin to turn golden brown. Add chilli flakes, ½ teaspoon salt, beans and half the chopped coriander. Simmer, mashing the beans, until the sauce has thickened, 10 to 15 minutes. Reduce heat as needed. Taste for seasoning and add more salt and chilli flakes if needed.

Reserve 4 ounces pasta water and drain pasta. Add pasta to white beans, along with remaining ½ chopped coriander, the juice of half a lemon, the grated Parmesan and 2 ounces reserved pasta water. Toss until combined, adding more pasta water as needed until the mixture is saucy. Toss in the tomatoes and their liquid. Taste, and add more salt and lemon juice if needed. Serve pasta topped with more grated Parmesan.