

Pesto Beans

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Total Time 35 minutes

Prep Time 10 minutes

Cook Time 25 minutes

Rating ★ ★ ★ ★ ★ (1,730)

Part quick and rustic bean stew and part deconstructed pesto, this pesto-inspired one-pan meal requires no blender and minimal slicing. It all starts out by sizzling nuts with a little turmeric in olive oil until golden. The Parmesan cheese makes a creamy base for softened shallots and tender **beans**; then freshly torn basil leaves and lemon juice are stirred in at the end so they stay vibrant and fresh. Top with the beautifully toasted nuts, golden olive oil and a bit more Parmesan. Serve with crusty bread or [garlic bread](#) on the side.

INGREDIENTS

Yield: 4 servings

8 tablespoons olive oil

¼ cup pine nuts or sliced almonds

½ teaspoon ground turmeric

Salt and pepper

3 large shallots, sliced thinly (about 2 cups)

5 garlic cloves, sliced thinly

2 (15.5-ounce) cans cannellini **beans** or other creamy white **beans**, drained

1 cup vegetable or chicken stock

1 cup finely grated Parmesan (about 4 ounces), plus more for serving

PREPARATION

Step 1

Heat 6 tablespoons of the olive oil over medium-low in a 12-inch skillet or small Dutch oven. Add the pine nuts and, when the oil starts sizzling, stir occasionally until golden brown, about 5 minutes; turn off heat. Stir in the turmeric and season lightly with salt and pepper. Transfer to a small serving bowl.

Step 2

Heat the remaining 2 tablespoons of olive oil over medium-high in the same skillet. When warm, add the shallots and a pinch of salt. Cook, stirring until just softened, about 3 minutes. Stir in the garlic, and when sizzling (about 1 minute), stir in the **beans** and stock. Bring to a simmer then turn heat down to low.

Step 3

In a few additions, sprinkle in the cheese, stirring vigorously to combine. When the cheese has melted into the broth and the mixture looks creamy, season to taste with salt and then turn off

1½ cups tightly packed basil
leaves, preferably Genovese

1 lemon, cut into wedges, for
serving

the heat. While the **beans** are still hot, tear the basil leaves (or
roughly chop, if you prefer) and stir into the **beans**.

Step 4

Serve hot, in bowls or on plates, drizzled with the sizzled nut oil, a
squeeze of lemon juice and more black pepper and grated
Parmesan, if desired.

Private Notes

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