



### ***Beans Primavera***

What the [Roasted Tomato and White Bean Stew](#) (\$ pay wall) did for winter, *Beans Primavera* will do for spring. Feel free to swap or add in any spring vegetables you'd like - favas would be lovely. A few fist-fuls of pea shoots thrown in at the end to wilt would also be a nice addition. I served this alongside room temperature fried chicken, it would also go beautifully with a piece of roasted fish. You could also make it a main course served with a green salad and toasted bread. This dish calls for a crisp glass of white wine and to be eaten al fresco on a sunny, breezy day.

Yield: Serves 2 people as a main and 4 people as a side

Time: 20 mins

### **INGREDIENTS**

2 tablespoons butter

2 tablespoons olive oil, plus more for drizzling

3 large scallions, white and light green parts only, thinly sliced (save 2 tablespoons thinly sliced dark green parts for garnish)

1 bunch slender asparagus, woody ends snapped and discarded, and then cut into ¼ inch pieces on the bias

1 cup freshly shelled or frozen peas (if you're using frozen, they do not need to be defrosted)

1 clove garlic, grated

Kosher salt and freshly ground black pepper

2 (15-ounce) cans white beans (such as butter or cannellini), drained

½ cup dry white wine, vegetable stock or water

2 tablespoons mint, torn

1 tablespoon lemon zest

Flaky salt for serving

## **METHOD**

Melt the butter and heat the olive oil in a large (12-inch), deep skillet or Dutch oven over medium-low heat. Add the scallions and cook, stirring occasionally, until softened and translucent, 2 to 3 minutes. Stir in the asparagus and the peas and cook for 1 to 2 minutes more. Turn heat to medium and add in the wine, cook until reduced by half, about 2 minutes more. Season with salt and pepper.

Add in the beans and stir until well combined with the vegetables and warmed through. Stir in the garlic and season with salt and turn off the heat.

Add the lemon zest and half the scallions greens and mint. Taste and adjust seasoning with salt as needed.

Transfer to a large plate or platter and top with remaining herbs and drizzle with more olive oil if desired. Finish with a few pinches of flaky salt.

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