

Cooking

Lemony Shrimp and Bean Stew

By Sue Li

YIELD 4 servings

TIME 30 minutes

With minimal prep and a quick cook time, this shrimp stew feels elegant for such an easy weeknight meal. You can also take the dish in a number of directions: Substitute the shrimp with an equal amount of flaky white fish or even seared scallops, or stretch the dish into a meal for six by stirring in some butter and serving over cooked spaghetti or rigatoni. A good glug of your best olive oil would also be a welcome.

INGREDIENTS

1 teaspoon fresh lemon zest
and 2 tablespoons juice

1 teaspoon sweet or smoked
paprika

2 garlic cloves, grated

Kosher salt and black pepper

1 pound peeled, deveined large
shrimp (tails removed)

4 tablespoons unsalted butter
(1/2 stick)

2 large leeks, trimmed, then
halved lengthwise, white and
light green parts sliced
crosswise 1/2-inch thick (or 1
large onion, minced)

1 (15-ounce) can cannellini
beans or other white beans,
rinsed

2 cups chicken stock or
vegetable stock

2 tablespoons finely chopped
fresh parsley (optional)

Toasted bread, for serving
(optional)

PREPARATION

Step 1

Combine lemon zest, paprika, garlic, 3/4 teaspoon salt and 3/4 teaspoon pepper in a medium bowl. Add shrimp and toss to coat.

Step 2

In a large pot, melt butter over medium-high heat. When butter is foaming, add shrimp and cook, stirring occasionally, until pink and starting to curl, 2 to 3 minutes. Using a slotted spoon, transfer shrimp to a plate; set aside.

Step 3

Add leeks, season with salt and pepper, and cook over medium until leeks are soft and starting to brown on the edges, 4 to 5 minutes, stirring occasionally. Add beans and chicken broth and bring to a boil over high. Lower heat and simmer, 8 to 10 minutes. Stir in reserved shrimp and any juices from the plate, parsley and lemon juice, and season with salt and pepper. Serve with toasted bread.



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