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## Roast Fish With Cannellini Beans and Green Olives

BON APPÉTIT

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SAVE RECIPE

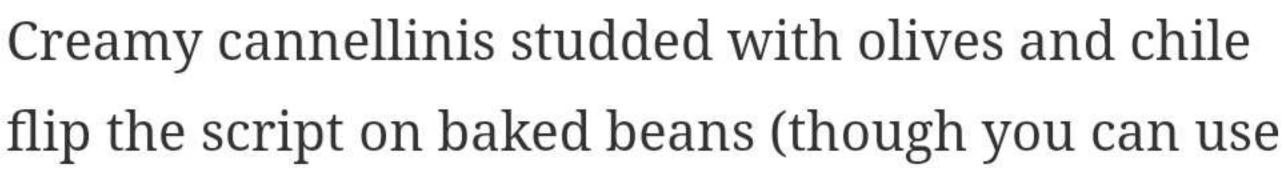


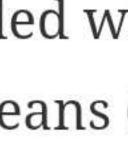
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Photo by Alex Lau, Food Styling by Sue Li





chickpeas or butter beans instead of cannellini). This is one of those throw-together dinner recipes that relies on staples like canned beans and lemons; all you have to do is pick up the fish. You could cook said fish in less time on higher heat, but slow-roasting provides the best insurance against overcooking. Ingredients

4 sprigs oregano

haddock, or halibut)

2 lemons, divided

4 servings

rinsed

Kosher salt 1 1/2 lb. whole skinless whitefish fillet (such as cod,

2 (15.5-oz.) cans cannellini (white kidney) beans,

1 Fresno chile, very thinly sliced into rings

2 small shallots, thinly sliced into rings

1/2 cup Castelvetrano olives, pitted, torn

5 Tbsp. extra-virgin olive oil

## Preheat oven to 300°F. Combine oregano, beans, olives, and 1/2 cup water in a shallow 3-qt. baking

Step 1

dish; season lightly with salt. Place fish on top and nestle into beans; season fish generously with salt. Scatter shallots and chile over fish and beans. Very thinly slice 1 lemon and wriggle out seeds. Arrange slices, slightly overlapping, over surface of fish. Drizzle everything with oil and roast until fish is opaque throughout and flesh in the center flakes when gently pressed, 25–35 minutes, depending on the type and thickness of the fish.

## Step 2

Cut remaining lemon into wedges and serve alongside fish and beans for squeezing over.

Let rest, occasionally pressing beans down into

the liquid so they don't dry out, 5–10 minutes.