

Roast Fish With Cannellini Beans and Green Olives

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SAVE RECIPE

4.9 ★ ★ ★ ★ ★ (34)

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Photo by Alex Lau, Food Styling by Sue Li



Creamy cannellinis studded with olives and chile flip the script on baked beans (though you can use 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 servings

4 sprigs oregano

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

1/2 cup Castelvetrano olives, pitted, torn

Kosher salt

1 1/2 lb. whole skinless whitefish fillet (such as cod, haddock, or halibut)

2 small shallots, thinly sliced into rings

1 Fresno chile, very thinly sliced into rings

2 lemons, divided

5 Tbsp. extra-virgin olive oil

Step 1

Preheat oven to 300°F. Combine oregano, beans, olives, and 1/2 cup water in a shallow 3-qt. baking 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. Let rest, occasionally pressing beans down into the liquid so they don't dry out, 5–10 minutes.

Step 2

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