

— AMERICA'S —
TEST KITCHEN

White Beans and Chorizo with Quick Marinated Tomatoes and Onion

YIELD Serves 4**TIME** 25 minutes

Why This Recipe Works

We wanted a flavorful, casual meal that put creamy white beans at the fore, and we wanted it on the table as quickly as possible. To pull it off, we paired the beans with sweet cherry tomatoes, sharp red onion, and meaty Spanish chorizo.

Quickly marinating the tomatoes and onion in sherry vinegar while the chorizo cooked helped bring out the tomatoes' sweetness and soften the onion. Cooking the beans in the same oil we used to crisp the chorizo imbued the dish with bold, meaty flavor, and adding smoked paprika amped up the smokiness of the dish. A whole cup of coarsely chopped parsley, usually relegated to a garnish, elevated it to key ingredient status; it contributed freshness and color. Adding water to the skillet before serving loosened everything up, and a final addition of extra-virgin olive oil added glossiness.

Gather Your Ingredients

Instructions

- ☐ **3** tablespoons sherry vinegar
- ☐ **3** tablespoons extra-virgin olive oil plus $\frac{1}{4}$ cup extra-virgin olive oil, divided
- ☐ $\frac{1}{8}$ teaspoon plus $\frac{1}{2}$ teaspoon table salt, divided
- ☐ $\frac{1}{4}$ teaspoon pepper
- ☐ **12** ounces cherry tomatoes, quartered
- ☐ $\frac{1}{2}$ red onion, sliced thin
- ☐ **6** ounces Spanish-style chorizo sausage, cut into $\frac{1}{2}$ -inch pieces
- ☐ **2** (15-ounce) cans cannellini beans, rinsed
- ☐ **3** garlic cloves, minced
- ☐ $\frac{1}{4}$ teaspoon smoked paprika
- ☐ $\frac{1}{4}$ cup water
- ☐ **1** cup coarsely chopped fresh parsley

- 1.** Whisk **3 tablespoons sherry vinegar**, **1 tablespoon extra-virgin olive oil**, $\frac{1}{8}$ **teaspoon table salt**, and $\frac{1}{4}$ **teaspoon pepper** together in medium bowl. Add **12 ounces quartered cherry tomatoes** and $\frac{1}{2}$ **thinly sliced red onion**, tossing to coat; set aside to marinate while cooking chorizo and beans.
- 2.** Heat **2 tablespoons extra-virgin olive oil** in 12-inch skillet over medium-high heat until shimmering. Add **6 ounces Spanish-style chorizo (cut into $\frac{1}{2}$ -inch pieces)** and cook until evenly browned and crisp, 4 to 6 minutes, stirring often. Using slotted spoon, transfer chorizo to paper towel-lined plate and set aside.
- 3.** Add **2 (15-ounce) cans rinsed cannellini beans**, **3 minced garlic cloves**, $\frac{1}{4}$ **teaspoon smoked paprika**, and remaining $\frac{1}{2}$ **teaspoon table salt** to fat left in skillet, reduce heat to medium, and cook until beans are warmed through, 2 to 4 minutes, stirring occasionally. Off heat, add $\frac{1}{4}$ **cup water** to skillet, scraping up any browned bits. Add chorizo, tomato-onion mixture, **1 cup coarsely chopped parsley**, and remaining $\frac{1}{4}$ **cup extra-virgin olive oil**, stirring to combine. Serve with crusty bread.