

White Beans Puttanesca

Adapted from Gourmet Magazine, October 2008 (original recipe is [here](#))

This recipe appeared in the Gourmet Every Day/ Quick Kitchen department, which was, frankly, the part of the magazine I generally cooked from. Sure, I lingered over the travel features and spent real time reading the Politics of the Plate, but when it came to actually cooking, this section fit my reality. Gourmet knew how to coax big flavors from few ingredients, though people don't often think of the magazine that way.

Note: I subbed anchovy paste for the anchovy fillets called for in the original recipe. A \$2.50 tube keeps in the fridge for a good year. And while baked pita chips make an excellent accompaniment, any crusty bread will do.

Serves 2 for lunch or 4 as a side

3/4 teaspoon anchovy paste, from a tube
3 cloves garlic, minced
Pinch crushed red pepper
3 tablespoons extra-virgin olive oil, plus extra for drizzling
1 small tomato, seeded and diced
1 tablespoon drained capers
1/4 cup pitted Kalamata olives, chopped
One 15-ounce can cannellini (white kidney) beans, drained, rinsed, and slightly mashed
2 tablespoons chopped basil, thinly sliced
Baked pita chips, or crusty bread, for serving

Combine anchovy paste, garlic, red pepper, and olive oil in a medium skillet. Set over medium heat and cook, stirring, for two minutes, breaking up the anchovy paste with the back of a spoon. Stir in tomato, capers, and olives and cook two minutes longer. Add the beans and simmer until heated through, about three minutes longer.

Garnish with basil and an extra drizzle of olive oil. Serve with pita chips or crusty bread.