

Spiced Beans

Swick

Makes 6 servings | Active Time: 15 minutes | Total Time: 35 minutes

Chef's Notes

- You might be able to find Italian Calabrian chile peppers in oil at your local grocery. If not, you can substitute with 2 tablespoons of harissa—a spicy Middle Eastern chili garlic sauce—or other preserved chili peppers. You can also omit them entirely if you prefer less spice.

Step 1: Making the Dish

- 1 pound fresh beans (giant, lima, or navy) soaked in water overnight (or three 15-ounce cans, drained)
 - 1 large tomato, quartered
 - 1 large onion, finely chopped
 - 1 pound butternut squash, peeled and cut into 2-inch cubes
 - 2 garlic cloves, chopped
 - 1 cup celery, chopped
 - 5 mint leaves
 - 4 chile peppers*, soaked in oil and chopped
 - 1/2 cup bean broth (from cooked beans) or vegetable broth
 - 1/2 cup extra-virgin olive oil
 - Salt and pepper (optional)
- If using dried beans, bring to a boil in water, and simmer until almost cooked through. (Giant beans will need to simmer for 60-80 minutes, lima beans for 20 minutes, navy beans for about 50 minutes.)
- Drain when done, reserving water for broth. If using canned beans, skip this step.
- Preheat oven to 350°F (175°C).
- In a 9 x13-inch (22 x 33-cm) casserole dish (make sure it's deep enough that you won't have overflow), mix together beans and remaining ingredients—except salt and pepper— and spread evenly in the dish.
- Bake, uncovered, for around 20 minutes, or until all veggies are cooked and soft.
- Add salt and pepper to taste before serving.