



## CONNIE'S TEST KITCHEN RECIPE

### Baked White Bean Puree

Courtesy of Dana Treat, Adapted from *The Martha Stewart Living Cookbook*

**Serves 10**

- 2 tbsp. plus 1 tsp. olive oil
- 1 medium onion, chopped
- 1 tbsp. minced garlic
- 2 tsp. finely chopped fresh rosemary
- 2 15½-oz. cans cannellini beans, rinsed and drained
- 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1 tbsp. white wine vinegar
- 1 tbsp. dry bread crumbs
- 1 tbsp. freshly grated Parmesan cheese



1. Preheat your oven to 350°F.
2. Heat 1 tablespoon oil in a medium saucepan over medium heat. Add the onion and garlic and cook until translucent, about 8 minutes. Add 1 teaspoon rosemary and salt and pepper and stir well to combine. Scrape into a food processor fitted with the steel blade.
3. Transfer the beans to the food processor bowl and add the vinegar, 1 tablespoon olive oil, and 3 tablespoons water and purée until smooth.
4. Combine the bread crumbs, Parmesan cheese, remaining rosemary, and remaining olive oil in a small bowl, and stir until combined.
5. Place bean purée in an ovenproof bowl; top with the bread-crumb mixture. Transfer to oven; bake until golden brown, about 20 minutes. Serve hot.

*Note:* You can prepare this through step 2 and refrigerated it overnight. Add 5 minutes to baking time.

