

## Spicy Corona beans with charred tomatoes



### Ingredients:

- 1 tablespoon olive oil
- 16 cocktail tomatoes
- 2 tablespoons butter
- 1 yellow onion peeled and diced
- 6 cloves garlic, peeled and minced
- 1 teaspoon crushed red pepper
- 5 cups water or stock
- 2 cups dried Corona beans (or other white beans), soaked overnight
- Salt and pepper

For serving:

Warm toasted baguette slices

Fres minced parsley

Method:

Char the tomatoes:

In a wide sauté pan, heat the 1 tablespoon olive oil over medium heat. Add the tomatoes on the vine and cook for 1-2 minutes. Transfer to the broiler and broil for 5-7 minutes or until the skin begin to char and blister. Return the pan to the stovetop and, using tongs, transfer the tomatoes to a bowl. Once the tomatoes are cool enough to handle, discard the stems. Set aside.

Prepare the soup broth:

Return the sauté pan to medium heat and add the butter. Once the butter is melted and frothy, add the yellow onion and cook for 6-7 minutes until softened and beginning to brown. Stir in the garlic and cook until fragrant, about 45 seconds.

Add the crushed red pepper and the reserved tomatoes and toss to combine. Season with salt and pepper.

Pour in the water stock and scrape up any brown bits stuck to the bottom of the pot. Bring to a boil for 5 minutes. Then, reduce heat and stir in the Corona beans. Cover and simmer for 1 hour or until the beans are softened but not split open. Taste and season to your preferences. Ladle the spicy Corona beans into bowls and garnish with minced parsley. Serve the beans with warm sliced baguette, if desired. Enjoy!