



Butter Bean Ragout

Ingredients

Servings: 8

- 1 pound dried butter beans (large lima beans), soaked overnight, drained
- 1 teaspoon kosher salt, plus more
- 1¼ cups olive oil, divided
- ¾ cup finely chopped fresh parsley
- 2 garlic cloves, finely chopped, divided
- 1 medium onion, chopped
- ½ small fennel bulb, chopped
- ¼ large celery root (celeriac), peeled, cut into ½-inch pieces
- 1 celery stalk, chopped
- 2 bay leaves
- 3 cups bite-size pieces Tuscan kale
- ½ cup panko (Japanese breadcrumbs)

Preparation

- Place beans in a large heavy pot and add cold water to cover by 1". Bring to a boil. Reduce heat, cover pot, and simmer, occasionally skimming surface, until beans are tender enough to be easily smashed with the back of a spoon, about 1 hour. Season with salt and stir in ½ cup oil.
- Meanwhile, process parsley, half of garlic, and ½ cup oil in a small food processor until smooth. Cover parsley oil; set aside. Heat 2 Tbsp. oil in a large skillet over medium-low. Add onion, fennel, celery root, celery, bay leaves, remaining garlic, and 1 tsp. salt to skillet, cover, and cook, stirring occasionally, until vegetables are very soft but haven't taken on any color, 15–20 minutes. Remove bay leaves and mix vegetables into cooked beans.
- Preheat oven to 400°. Carefully purée 3 cups bean mixture and liquid in a blender until smooth and creamy; mix back into bean mixture. Stir in kale; season with salt. Pour ragout into a 3-qt. baking dish and bake until thick and bubbling and top is browned, 30–35 minutes. Let cool 10 minutes before serving. (Ragout will thicken as it sits.)
- Meanwhile, heat remaining 2 Tbsp. oil in a large skillet over medium-high. Cook panko, tossing often, until golden brown, about 3 minutes. Transfer to paper towels to drain; season with salt.
- Serve ragout drizzled with parsley oil and topped with toasted panko.
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