



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Braised White Beans with Zucchini, Tomatoes, and Potatoes** (adapted from Jeanne Lemlin's *Vegetarian Classics*)

Serves 2-3

1 tablespoon extra virgin olive oil  
4 garlic cloves, minced  
¼ teaspoon crushed red pepper flakes  
1 (14-ounce) can diced tomatoes  
¼ cup water  
¼ teaspoon dried rosemary, crushed  
¼ teaspoon salt  
1 medium Yukon gold potato, cut into ¼-inch dice  
1 zucchini, quartered lengthwise and sliced into ¼-inch slices  
1 (14-ounce) can Great Northern beans, rinsed and drained

1. Heat the oil, garlic, and red pepper in a 12-inch nonstick skillet over medium heat. Cook for about 30 seconds after the garlic begins to sizzle. (It should not become at all colored.) Stir in the tomatoes, water, rosemary, salt, and potatoes. Cook, covered, at a lively simmer for 15 minutes, or until the potatoes are almost cooked through.

2. Mix in the zucchini and beans. Cover the pan again and cook, stirring often, 10 minutes more, or until the zucchini and potatoes are tender. At this point check the consistency of the sauce; it should be thick and soupy, not dry or watery. Add a bit of water if the mixture doesn't have much sauce; cook it uncovered if the juices seem watery. Serve in large pasta bowls, preferably, or on plates.