

Lemony Shrimp and Bean Stew

Original recipe by Sue Li, New York Times



Christopher Testani for The New York Times.
Food Stylist: Simon Andrews.

The New York Times

Cooking

With minimal prep and a quick cook time, this shrimp stew feels elegant for such an easy weeknight meal. You can also take the dish in a number of directions: Substitute the shrimp with an equal amount of flaky white fish or even seared scallops, or stretch the dish into a meal for six by serving over cooked spaghetti or rigatoni.

PREPARATION

Yields 4 servings | **Time** 30 minutes

Step 1

Combine lemon zest, paprika, garlic, 3/4 teaspoon salt and 3/4 teaspoon pepper in a medium bowl. Add shrimp and toss to coat.

Step 2

In a large pot, heat oil over medium-high heat. When oil is hot, add shrimp and cook, stirring occasionally, until pink and starting to curl, 2 to 3 minutes. Using a slotted spoon, transfer shrimp to a plate; set aside.

Step 3

Add leeks, season with salt and pepper, and cook over medium until leeks are soft and starting to brown on the edges, 4 to 5 minutes, stirring occasionally. Add beans and chicken broth and bring to a boil over high. Lower heat and simmer, 8 to 10 minutes. Stir in reserved shrimp and any juices from the plate, parsley and lemon juice and season with salt and pepper.

Find the original recipe:

cooking.nytimes.com/recipes/1020828-lemony-shrimp-and-bean-stew

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ALUMNI REUNION

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INGREDIENTS

1 teaspoon fresh lemon zest and 2 tablespoons juice

1 teaspoon sweet or smoked paprika

2 garlic cloves, grated Kosher salt and black pepper

1 pound peeled, deveined large shrimp (tails removed)

4 tablespoons olive oil

2 large leeks, trimmed, then halved lengthwise, white and light green parts sliced crosswise 1/2-inch thick (or 1 large onion, minced)

1 (15-ounce) can cannellini beans or other white beans, rinsed

2 cups chicken stock or vegetable stock

2 tablespoons finely chopped fresh parsley (optional)

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