

# Cheesy Chile Crisp White Beans

By **Melissa Clark**

Updated Nov. 19, 2024

**Total Time** 25 minutes

**Prep Time** 10 minutes

**Cook Time** 15 minutes

**Rating** ★ ★ ★ ★ ★ (1,427)



Linda Xiao for The New York Times. Food Stylist: Monica Pierini.

Cheesy bean bakes, a molten staple of pantry cooking, get a fiery glow-up in this easy weeknight recipe. Because different brands of chile crisp and chile paste vary drastically in their heat levels, add your condiments slowly, tasting as you go. When your tongue just starts to tingle but isn't yet on fire, it might be time to stop. Serve this with tortillas or tortilla chips for scooping, or over rice to catch the gooey mix of beans and melted cheese.

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## INGREDIENTS

**Yield:** 4 servings

- 2 tablespoons extra-virgin olive oil
- 3 fat garlic cloves, thinly sliced
- 3 scallions, thinly sliced, white and light green parts separated from dark greens
- 1 tablespoon tomato paste
- 2 teaspoons to 2 tablespoons chile crisp or chile paste, to taste
- 2 (15-ounce) cans white beans, such as cannellini or Great Northern, drained and rinsed
- ½ teaspoon fine sea salt, plus more to taste
- 8 ounces sharp white Cheddar, grated (about 2 cups)

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## PREPARATION

### Step 1

Heat oven to 475 degrees. In a 10-inch ovenproof skillet, heat olive oil over medium-high. Add garlic and white and light green scallion slices, reserving the dark greens for later. Cook until lightly golden, 1 to 3 minutes. Carefully stir in tomato paste and chile crisp, and cook for 1 minute.

### Step 2

Stir in the beans and salt. Taste mixture, adding more salt and chili crisp as needed (remember that the cheese will add saltiness, so don't overdo the salt here). Sprinkle cheese evenly over the top. Bake for 6 to 10 minutes, or until the cheese has melted and browned in spots. If you'd like to toast the top further, run the skillet under the broiler for 1 to 2 minutes. Sprinkle with reserved scallion greens and serve.

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