

NYT has two related recipes for a "cheesy bean bake". Hard to categorize, they're sort of like a cheesy bean dip. This one uses white beans and mozzarella cheese, and the other one is a little spicier, with black beans, cheddar, and spices. They're both great but I prefer the black bean one. [Click here for the spicy black bean version recipe.](#)

Cheesy White Bean-Tomato Bake

By Ali Slagle

Total Time 15 minutes

Rating ★★★★★ (12,902)



John Kernick for The New York Times. Food Stylist: Simon Andrews.

For those of you who love lasagna's edges, where sticky tomato meets crisp cheese, this whole dish is for you — even the middle. A tube of tomato paste here mimics the deep flavors of sun-dried tomato. Frying a few generous squeezes caramelizes the tomato's sugars and saturates the olive oil, making a mixture that's ready to glom onto anything you stir through it. Here, it's white beans, though you could add in kale, noodles, even roasted vegetables. Then, all that's left to do is dot it with cheese and bake until it's as molten or singed as you like. Serve with bread and a bitter-green salad.

INGREDIENTS

Yield: 4 servings

¼ cup extra-virgin olive oil
3 fat garlic cloves, thinly sliced
3 tablespoons tomato paste
2 (15-ounce) cans white beans (such as cannellini or Great Northern) or chickpeas, drained and rinsed
½ cup boiling water
Salt and black pepper
⅓ pound mozzarella, coarsely grated (about 1⅓ cups)

PREPARATION

Step 1

Heat oven to 475 degrees. In a 10-inch ovenproof skillet, heat the olive oil over medium-high. Fry the garlic until it's lightly golden, about 1 minute. Stir in the tomato paste (be careful of splattering) and fry for 30 seconds, reducing the heat as needed to prevent the garlic from burning.

Step 2

Add the beans, water and generous pinches of salt and pepper and stir to combine. Sprinkle the cheese evenly over the top, then bake until the cheese has melted and browned in spots, 5 to 10 minutes. If the top is not as toasted as you'd like, run the skillet under the broiler for a minute or 2. Serve at once.