



Lemony Shrimp and Bean Stew



Ingredients:

- 1tsp fresh lemon zest and 2 TBLs juice
- 1 tsp sweet or smoked paprika
- 2 garlic cloves, grated
- Kosher salt and black pepper
- 1 pound peeled, deveined large shrimp (tails removed)
- 4 TBLs unsalted butter (½ stick)
- 2 large leeks, trimmed, then halved lengthwise, white and light green parts sliced crosswise ½-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 TBLs finely chopped fresh parsley (optional)
- Toasted bread, for serving

Method:

1. Combine lemon zest, paprika, garlic, $\frac{3}{4}$ tsp salt, and $\frac{3}{4}$ tsp pepper in a medium bowl. Add shrimp and toss to coat.
2. In a large pot, melt butter over medium-high heat. When butter is foaming, 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.
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. Serve with toasted bread.