

Grilled Shrimp with Roasted White Beans, Cherry Tomatoes & Cippolini Onions

Serves 4:

Ingredients

1 15 ounce can cannellini or great northern beans
1 pound cippolini onions
1 1/2 pounds cherry tomatoes on the vine
2 to 3 garlic cloves crushed
fresh thyme
extra virgin olive oil
pinch of sugar
kosher salt and freshly cracked pepper

1 1/2 pounds shrimp
extra virgin olive oil
sea salt and freshly ground black pepper

Tre Colore Salad:

2 bunches arugula
1 medium head radicchio
2 to 3 heads endives

Parmigiano Reggiano, shaved

Balsamic Vinaigrette:

1 to 2 garlic cloves, pressed
2 tablespoons good quality balsamic vinegar
1 teaspoon dijon mustard
1 teaspoon honey, if needed
kosher salt and freshly ground black pepper
1/4 cup extra virgin olive oil

Preparation

Preheat oven to 425 degrees.

Drain cannellini or great northern beans in a colander and rinse lightly.

Bring a small saucepan of salted water to boil and blanch cipolini onions for 1 minute.
Drain and, when cool enough to handle, use a paring knife to peel off skins.

In a casserole dish, toss beans with cherry tomatoes, onions, garlic, and sprigs of thyme.
Sprinkle everything with extra virgin olive oil, a pinch of sugar, kosher salt and cracked black pepper.
Put casserole in upper third of oven and roast for 25 to 35 minutes, until tomatoes start to brown.

Peel shrimp, leaving tail joint intact, and remove vein down the back using a paring knife.
Coat shrimp with olive oil, sea salt and cracked black pepper.
Prepare your grill and, when the coals are hot, grill shrimp for just a few minutes on each side.
Cooking times vary: 3 to 4 minutes per side for colossal, 2 to 3 minutes per side for smaller.
Do *not* overcook them--they should be just opaque all the way through.

Garnish white beans, tomatoes, and onions with freshly torn leaves of basil.
Serve alongside grilled shrimp, a crusty loaf of bread, and white wine...oh, and this wonderful salad...

Make Tre Colore Salad: prepare a large bowl of cold water.
Cut arugula leaves from stems and chop into bite size pieces.
Place into bowl of water, and let sit for a few minutes.
Carefully lift leaves from top of water and place in drainer of salad spinner or colander; rinse the bowl.

Chop a head of radicchio and 2 or 3 heads of endive to bite size pieces.
Add to arugula leaves, give them all a good rinse, and spin dry very well.

Make Balsamic Vinaigrette: in a small bowl, whisk balsamic vinegar, garlic clove, dijon, and honey.
Season with kosher salt and freshly ground black pepper.
Slowly drizzle in extra virgin olive oil until dressing is emulsified.
Taste and adjust seasoning as you like.
Toss the salad with dressing, and serve topped with shavings of Parmigiano Reggiano.