



**Recipe name:**

Bean puttanesca with yellow piquanté peppers

**Recipe description:**

A low-calorie, vibrant twist on a classic Italian dish, combining Queen Butter Beans, parsley, Kalamata olives, capers, and PEPPADEW® Yellow Piquanté Peppers.

A comforting yet low-calorie meal. A vibrant twist on a classic Italian dish, with Queen Butter Beans, flat leaf parsley, Kalamata olives, capers, anchovy fillets and smoked streaky bacon infused with aromatic herbs zesty olives and PEPPADEW® Yellow Piquanté Peppers.

**Prep Time**

15 minutes

**Cook Time**

15 minutes

**Serves:**

4

**Made with:**

PEPPADEW® Yellow Piquanté Peppers

**Course:**

Brunch / Side

**Occasion:**

One Pot / Quick and Easy

## Ingredients:

- 2-3tbsp olive oil (plus extra to serve anchovy fillets)
- 5 slices smoked streaky bacon
- 1-2 large shallots, finely sliced
- 6x anchovy fillets
- 3x celery stems
- 2x garlic cloves, finely sliced
- 50g capers
- 40g pitted Kalamata olives, left whole
- 40g large green pitted olives, cut in half
- 400g chopped tomatoes
- 4x medium tomatoes, sliced into quarters
- ½tsp honey or maple syrup (to balance the acidity)
- 1x jar PEPPADEW® Yellow Piquanté Peppers (some chopped in half and some kept whole)
- 700g jar Queen Butter Beans, cooked
- Large bunch of flat-leaf parsley chopped

## Method:

1. Prepared all the ingredients by finely chopping the shallots, slicing the celery, quartering the tomatoes, chopping the green olives, dicing the streaky bacon and cutting half a jar of PEPPADEW® Yellow Piquanté Peppers in half.
2. Heat 2 tbsp of the olive oil in a frying pan over a medium-high heat.
3. Add chopped shallots, garlic, celery and bacon, and cook for 4-5 minutes until the onions and celery become translucent and the bacon starts to get crispy.
4. Add the anchovy fillets and let them cook for about 2 minutes.
5. Add the capers, halved PEPPADEW® Yellow Piquanté Peppers and quartered tomatoes. Stir and continue to cook for a few minutes. You may need to add another tbsp of olive oil at this point to ensure the mixture is well-coated.
6. Add the tin of tomatoes, ½ tsp honey (or maple syrup) followed by the olives. Stir and continue to simmer for a few minutes.
7. Add the Queen Butter Beans. Continue to stir for about 5-10 minutes until the sauce thickens.
8. Complete the dish by adding a nice glug of extra virgin olive oil, chopped parsley and the other half jar of PEPPADEW® Yellow Piquanté Peppers.

## Notes:

Can be served with pasta, bread or with a white fish like haddock or cod.