



Roasted Fish with Cannellini Beans and Green Olives

Serves 4

4 sprigs fresh oregano (or dried; or fresh thyme or chives)
2 15½-ounce cans cannellini (white kidney) beans, drained and rinsed
½ cup Castelvetrano olives, pitted and roughly chopped or smashed
Kosher salt
1½ pounds skinless whitefish fillets (such as wild Alaskan cod, haddock or halibut)
2-3 small shallots, thinly sliced
1 Fresno chile or jalapeño, thinly sliced
2 lemons, 1 sliced and 1 cut in wedges for serving
5 tablespoons extra-virgin olive oil

Preheat oven to 300°F. Combine oregano, white beans, olives and ½ cup water in a shallow 3-quart baking dish and season lightly with kosher salt.

Place fish on top and nestle it into the beans; season fish with salt. Scatter shallots and chile over the fish and beans. Very thinly slice 1 lemon. Arrange the lemon slices, slightly overlapping, over surface of fish. Drizzle everything with oil. Roast until fish is opaque and the flesh in the center flakes when gently pressed, about 20-25 minutes, depending on the type and thickness of the fish. Let rest 5 minutes.

Cut remaining lemon into wedges and serve alongside fish and beans for squeezing over.

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