

SHRIMP WITH FENNEL AND CANNELINI BEANS

20 MEDIUM SHRIMP, SHELLED AND CLEANED
1 LARGE FENNEL BULB
2 MEDIUM LEEKS
1 LEMON
1 CAN OF COOKED CANNELINI BEANS
FRESH CHIVES
FENNEL FRONDS

PEEL AND TRIM THE FENNEL BULB, RESERVING A FEW STALKS OF THE FEATHERY FRONDS. SLICE BULB LENGTHWISE IN HALF. REMOVE THE TOUGH WEDGE NEAR THE ROOT END.

USING EITHER THE FINE SLICING BLADE ON A FOOD PROCESSOR OR A MANDOLINE, CUT THE FENNEL INTO 1/8 INCH HALF MOONS.

POUR 1/2 CUP OF OLIVE OIL INTO A LARGE SAUTÉ PAN AND HEAT ON A MEDIUM FLAME. ADD THE FENNEL AND COOK SLOWLY UNTIL THE PIECES ARE TENDER. REMOVE TO A BOWL.

MEANWHILE, TRIM LEEKS, SPLIT LENGTHWISE AND RINSE UNDER LUKEWARM RUNNING WATER. SLICE CROSSWISE INTO 1/8 INCH PIECES.

ADD LEEKS TO THE PAN AND ADDITIONAL OLIVE OIL IF YOU NEED IT. COOK ON A VERY LOW FLAME TILL SOFT. REMOVE WITH A SLOTTED SPOON AND ADD TO THE BOWL WITH THE FENNEL.

OPEN THE CANNELINI BEANS AND RINSE IN A SIEVE UNDER RUNNING WATER. DRAIN OVER A BOWL.

GRATE THE LEMON USING A MICROPLANE OR BOX GRATER AND RESERVE GRATED RIND.

DRY THE SHRIMP WELL BETWEEN LAYERS OF PAPER TOWELS.

WIPE OUT SAUTÉ PAN, ADD 1/3 CUP OF OLIVE OIL. HEAT ON HIGH FLAME TILL SMOKING, THEN ADD ALL THE SHRIMP. SALT AND PEPPER. COOK THE SHRIMP TILL JUST PINK, ABOUT A MINUTE A SIDE.

REDUCE THE HEAT TO LOW. ADD CANNELINI BEANS, COOKED FENNEL AND LEEKS, LEMON ZEST, AND, TOSSING GENTLY, HEAT UNTIL WARM. SQUEEZE IN JUICE OF 1/2 LEMON.

SPOON ONTO A SERVING PLATTER. GARNISH WITH FRESHLY
CHOPPED CHIVES AND CHOPPED FENNEL FRONDS.

SERVES 4-6