

# White Beans Au Vin

By Lidey Heuck

**YIELD** 4 servings

**TIME** 45 minutes

This recipe uses canned white beans in place of chicken for a quick and totally vegetarian riff on classic coq au vin (<https://cooking.nytimes.com/recipes/1018529-coq-au-vin>). Mushrooms, red wine, Cognac and a splash of balsamic vinegar stirred in just before serving help this dish develop an impressive depth of flavor in just a short time. The quality of your vegetable broth makes a big difference here; use an organic or other good-quality brand for best results.

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## INGREDIENTS

**3 tablespoons unsalted butter**  
**3 medium carrots, diced into 1/2-inch pieces (about 1 1/2 cups)**  
**5 medium shallots, chopped (about 1 cup)**  
**Kosher salt and black pepper**  
**8 ounces cremini mushrooms, trimmed and quartered**  
**5 thyme sprigs**  
**3 garlic cloves, minced (about 1 tablespoon)**  
**1/2 cup dry red wine, such as Côtes du Rhône**  
**2 teaspoons tomato paste**  
**2 (15-ounce) cans cannellini beans, rinsed and drained**  
**2 cups low-sodium vegetable broth**  
**1 tablespoon Cognac or brandy**  
**2 tablespoons chopped fresh parsley, plus more to taste**  
**1 teaspoon balsamic vinegar**

## PREPARATION

### Step 1

In a Dutch oven, melt the butter over medium heat. Add the carrots and shallots, season to taste with salt and pepper, and cook, stirring occasionally, for 5 minutes.

### Step 2

Add the mushrooms and cook, stirring occasionally, until all the vegetables are tender, 5 to 7 minutes.

### Step 3

Add the thyme sprigs and garlic, and cook until fragrant, about 30 seconds. Add the wine and tomato paste and cook, stirring occasionally, until the wine is almost completely evaporated, 2 to 3 minutes.

### Step 4

Add the beans, broth, Cognac, 1 teaspoon salt and 1/2 teaspoon pepper, and bring to a boil over medium-high heat. Turn the heat to low, partly cover, and simmer, stirring occasionally, until the sauce has reduced and thickened, 25 to 30 minutes.

### Step 5

Remove and discard the thyme sprigs. Off the heat, stir in the parsley and balsamic vinegar; season to taste with salt and pepper. Divide among shallow bowls and sprinkle with more parsley, if desired.

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## PRIVATE NOTES

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