

## Creamy Miso Butter Beans: An Umami-Rich Weeknight Delight

Some dishes prove that simple ingredients can create a world of flavor, and these



**TIME**  
**5-7 min**

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### INGREDIENTS

Here is a complete list of ingredients for these delicious Creamy Miso Butter Beans, expanding on your provided partial list:

### DIRECTIONS

1. Steps for the : Recipe
2. SautØ the Aromatics:
3. Heat the olive oil in a large, deep skillet or Dutch oven over medium heat. Add the thinly sliced shallots and cook, stirring occasionally, until softened and lightly golden, about 5-7 minutes. Add the minced garlic and cook for another minute until fragrant.
4. Build the : Sauce:
5. In a small bowl, whisk together the white or yellow miso paste and a few tablespoons of the chicken or vegetable broth until a smooth paste forms. Add the remaining broth to the skillet and bring to a simmer. Stir in the miso paste mixture until it's completely dissolved.
6. Simmer the : Beans:
7. Add the rinsed and drained butter beans to the simmering broth. Stir in the full-fat coconut milk or heavy cream. Bring the mixture back to a gentle simmer and let it cook for 5-10 minutes to allow the flavors to meld and the sauce to thicken slightly.
8. Finish the : Dish:
9. Remove the skillet from the heat. Stir in the fresh lemon juice. Taste and adjust with salt and pepper as needed.
10. Serve the : Creamy Miso Butter Beans immediately, garnished with chopped scallions and a side of crusty bread for dipping or over cooked rice.

### SWAPS & NOTES

**Beans:** Butter beans are perfect for this recipe due to their creamy texture, but you can also use other white beans like cannellini beans or navy beans.

**Miso Paste:** White or yellow miso paste is recommended for its milder flavor.

Red miso is stronger and saltier, so use it sparingly if you prefer.

Creaminess: Full-fat coconut milk gives a rich, dairy-free creaminess and a subtle sweetness that is fantastic.

## TIPS FOR SUCCESS

**Whisk the Miso:** Whisking the miso paste with a little broth before adding it to the skillet prevents it from clumping and ensures a smooth sauce.

**Simmer Gently:** Don't let the sauce come to a rolling boil, as this can cause the miso to lose some of its flavor.

**Use Fresh Ingredients:** Fresh shallots, garlic, and scallions make a world of difference in the final flavor.

**Taste and Adjust:** Taste the sauce before serving and adjust the seasoning as needed.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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