



Pressure-Cooker Gigante Beans in Tomato Sauce

Ingredients

For about 4 people

- ¼ cup olive oil, plus more
- 1 medium onion, chopped
- 4 garlic cloves, thinly sliced
- ½ teaspoon crushed red pepper flakes, plus more for serving
- ½ cup dry white wine
- 2½ cups dried gigante beans
- 2 bay leaves
- 1 tablespoon kosher salt, plus more
- 1 28-ounce can whole peeled tomatoes, drained
- Crumbled feta, oregano leaves, and lemon wedges (for serving)

Preparation

- Heat ¼ cup oil in pressure cooker over medium. Add onion and cook, stirring often, until translucent, 5–8 minutes. Add garlic and ½ tsp. red pepper flakes and cook, stirring, until fragrant, about 2 minutes. Add wine, bring to a boil, and cook until pan is almost dry, about 5 minutes. Add beans, bay leaves, 1 Tbsp. salt, and 5 cups water. Seal pressure cooker according to manufacturer's instructions and cook on high pressure 50 minutes. Manually release pressure. Beans should be tender and creamy; if not, reseal and cook 10 minutes longer. Season with more salt if needed.
- Add tomatoes, breaking up with your hands, and cook over medium heat, stirring occasionally, until liquid is thickened, tomatoes begin to break down, and beans are very tender, 25–30 minutes. Season with salt, if needed.
- Serve beans topped with feta, oregano, and more red pepper flakes and drizzled with oil, with lemon for squeezing over