

Green bean & cherry tomato traybake gratin



Serves 3

Prep 5 mins

Cooking 45 mins

Easy

Ingredients

350g cherry tomatoes

1 tbsp olive oil

small handful of thyme sprigs, leaves picked

1/2 red onion, finely chopped

30g breadcrumbs

40g extra mature cheddar, finely grated

1 tbsp ricotta

400g can white beans (such as cannellini beans), undrained

200g green beans, trimmed

1. Heat the oven to 200C/180C fan/gas 6. Tip the tomatoes into a roasting tin or casserole (leave them on the vine if that's how they come, as this adds flavour). Stir in the oil, thyme and onion, and season. Roast for 15-20 mins until just beginning to burst.
2. Meanwhile, parboil the green beans for 10 minutes. In one bowl, combine the breadcrumbs, cheddar and a good grinding of black pepper. Tip the ricotta into a second bowl then add the white beans along with the liquid from the can and lightly mash half the beans into the cheese using a fork
3. Remove the tin from the oven, add the green beans and mashed bean mix, then stir well. Sprinkle over the breadcrumb mixture. Bake for another 20 mins, or until the topping is golden, then serve.