**Lemon Shrimp with Warm Bean Salad**

3 tablespoons extra virgin olive oil

1.5 teaspoon finely grated lemon zest

3 tablespoons freshly lemon juice

Salt and freshly ground black pepper

1 pound shrimp, peeled and deveined, tails on

1 lemon juice, halved

½ medium red onion, finely chopped

3 large cloves garlic, minced

1 tablespoon minced fresh thyme

1 (15.5 ounce) can cannellini beans, drained and rinsed

¼ cup low-sodium chicken broth

½ small head radicchio, cored and thinly sliced

3 cups baby arugula

2 tablespoons shaved or shredded Parmesan

Preheat oven to 425 degrees; line a large baking sheet with parchment paper. In a shallow dish, combine 1 tablespoon olive oil, lemon zest, 1 tablespoon lemon juice and a pinch of salt. Add shrimp and toss to coat. Arrange on baking sheet in a single layer; roast until just cooked through, 5 to 6 minutes. Squeeze lemon halves over shrimp.

In a large skillet, warm remaining 2 tablespoons olive oil over medium heat. Sauté onion for 2 minutes. Add garlic and thyme; sauté 1 minute. Stir in beans and broth; season with salt and pepper. Cook, stirring until warmed.

Stir radicchio, arugula and remaining 2 tablespoons lemon juice into bean mixture and cook until greens wilt slightly, about 2 minutes. Divide shrimp and beans among serving plates. Top beans with cheese and serve. Yields: 4 servings.