

Beans and Greens

Ingredients

- 2 Tbsp extra-virgin olive oil, plus extra for drizzling
- 1 onion, chopped fine
- ½ tsp table salt
- ½ tsp pepper
- 3 garlic cloves, minced
- 1 tsp chopped fresh rosemary
- ½ tsp red pepper flakes
- ½ cup chicken broth
- 1 head escarole (1 pound), trimmed and cut into 2 inch pieces
- 1 (15 oz) can cannellini beans, rinsed
- 1 oz Parmesan cheese, grated, about ½ cup



Preparation

1. Heat oil in Dutch oven over medium-high heat until shimmering
2. Add onion, salt, and pepper and cook until softened and beginning to brown, 5-7 minutes
3. Add garlic, rosemary, and pepper flakes and cook until fragrant, about 30 seconds
4. Reduce heat to medium-low
5. Stir in broth, scraping up any browned bits
6. Stir in escarole; cover and cook, stirring occasionally, until wilted, 6 to 8 minutes
7. Add beans and cook, uncovered and stirring occasionally, until escarole is tender, about 5 minutes
8. Off heat, stir in ¼ cup Parmesan
9. Season with salt and pepper to taste
10. Transfer greens to serving dish
11. Sprinkle with remaining ¼ cup Parmesan and drizzle with extra oil
12. Serve