

Beans and Greens

Ingredients

- 3 tablespoons olive oil
- 9 cloves garlic, thinly sliced
- 8 cups (64oz) chicken broth
- 2 pinches red pepper flakes
- 4 anchovy fillets, crushed
- 4 (15 ounce) cans cannellini (white) beans
- 4 teaspoons chopped fresh oregano
- 1-1/2 teaspoon lemon zest
- 8 tablespoons salted butter
- 2 cups grated Parmigiana Reggiano cheese
- 2 heads escarole, chopped
- Salt and ground black pepper to taste
- 2 pinches red pepper flakes, or to taste



Directions

1. Heat 3 tablespoons olive oil in a saucepan over medium heat. Once hot, add garlic, stir until bubbling and sizzling, about 20 seconds.
2. Pour in chicken broth. Bring to a rolling boil and cook until liquid volume is reduced by half, about 15 minutes.
3. Stir in red pepper flakes, anchovy fillets & cannellini beans; bring to a boil and cook until you can see the tops of the beans just below the surface of the liquid, 6 to 8 minutes.
4. Stir in oregano and lemon zest. Simmer for 3 minutes.
5. Add butter, grated cheese and escarole to bean mixture; reduce heat to low and stir until escarole wilts, about 5 minutes.
6. Season with salt and pepper to taste; garnish with red pepper flakes and extra virgin olive oil.

(Optional: Substitute 1 cup of white wine in place of one of the cups of chicken broth)