

## Kale with Cannellini Beans

This is a nutritious and delicious recipe for winter greens. "Adding white beans to greens makes a hearty, unpretentious, and fast supper. Serve with, or over, garlic croutons, or topped with bread crumbs crisped in olive oil." - Deborah Madison, Vegetarian Cooking for Everyone

Serves 2-4

1½ - 2 lb. kale or mixed greens (chard, collard, turnip greens, mustard greens), stems & ribs removed  
1 Small Onion, finely diced  
2 Plump Garlic Cloves, minced  
2 tsp. Chopped Fresh Rosemary (or ¾ tsp. dried)  
½ c. Dry White Wine (or chicken broth & about 1-2 T light vinegar, or lemon juice to equal ½ c.)  
1-1/3 c. Cooked Cannellini, rinsed well if canned (about one 14.5 oz. can of white beans)

Salt and pepper  
1-1/2 Tablespoon. Olive Oil  
Pinch Red Pepper Flakes  
Fresh Lemon Juice  
Fresh grated Parmesan (optional)

Plunge greens into a large pot of boiling, salted water. Simmer until tender, 7-10 minutes. Drain, reserving the cooking water, and coarsely chop the leaves.

In a large skillet, sauté the onion in the oil with garlic, pepper flakes, and rosemary for about 3 minutes. Add the wine (or chicken broth and vinegar) and cook until it's reduced to a syrupy sauce. Add the beans, kale, and enough cooking water to keep mixture loose.

Heat through, season with salt and pepper. Squeeze fresh lemon juice over to taste. Serve with a dusting of Parmesan.