

Chef John39s Beans and Greens

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This beans and greens dish has it all Its very easy and inexpensive to make its highly nutritious its soulful and comforting and it can be served as a main course side dish soup vegetable stew or my personal favorite an appetizer This is my new favorite home version made with delicious beautiful escarole

Ingredients

- - 2 tablespoons olive oil - 4 cloves garlic
- thinly sliced - 4 cups chicken broth - 2 pinches red pepper flakes
- divided - 2 (15 ounce) cans cannellini (white) beans
- drained - 1 anchovy fillet - 2 teaspoons chopped fresh oregano - ½ teaspoon lemon zest - 1 head escarole
- chopped - salt and ground black pepper to taste - 1 tablespoon extra-virgin olive oil

Instructions

1. Heat 2 tablespoons olive oil in a saucepan over medium heat. Add garlic; cook and stir until bubbling and sizzling
2. about 20 seconds. Pour in chicken broth and bring to a boil. Cook until liquid is reduced by half
3. 6 to 8 minutes. Stir in a pinch of red pepper flakes. Stir in cannellini beans and bring to a boil. Cook until you can see the tops of the beans just below the surface of the liquid
4. 6 to 8 minutes. Stir in anchovy fillet
5. oregano
6. and lemon zest; simmer for 3 minutes. Add escarole and reduce the heat to low. Cook and stir until escarole wilts
7. about 5 minutes. Season with salt and pepper
8. then drizzle with extra-virgin olive oil and add another pinch of red pepper flakes. Linda Chef's Note I like to serve these with my Parma Crisps.