

Greens and Beans

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

We serve this along with steak and a baked potato You can drizzle some extravirgin olive oil on top before serving Serve with crusty Italian bread Navy beans work in this also

Ingredients

- - 1 teaspoon salt - 2 heads escarole
- cut into 2-inch pieces - ¼ cup olive oil - 3 cloves garlic
- pressed - 1 teaspoon salt
- or more to taste - ½ teaspoon black pepper - ¼ teaspoon red pepper flakes - 1 (15 ounce) can cannellini beans
- drained and rinsed - 1 tablespoon Parmesan cheese
- or to taste (Optional)

Instructions

1. Pour enough water into a large pot to be about 2 inches deep; bring to a boil. Stir 1 teaspoon salt into the boiling water; add escarole. Cook the escarole at a boil
2. pushing the escarole further into the water as it wilts
3. until it is fork-tender
4. 3 to 5 minutes; drain. Pour olive oil into the pot and place over medium heat. Cook and stir garlic
5. 1 teaspoon salt
6. black pepper
7. and red pepper flakes in hot oil until the garlic is soft
8. 3 to 5 minutes. Stir drained escarole and cannellini beans into the garlic mixture; cook and stir until the beans are hot
9. 5 to 10 minutes. Sprinkle Parmesan cheese over the mixture just before serving. Editor's Note: Please note the addition of chicken stock when using the magazine version of this recipe.