

Old World Escarole and Beans

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

After searching high and low for a soupy escarole and beans recipe I finally created my own version. It tastes just like the appetizer I order at one of my favorite Italian restaurants in New York. It has a soupy consistency so it is best served in a bowl with crusty bread for dipping. My husband asks me to make it every week. I promise you will love this oldworld escarole and beans recipe. The cooking technique removes the bitterness from the escarole while maintaining the firmness of the beans.

Ingredients

- - 2 strips bacon - 1 tablespoon olive oil - 1 head escarole
- coarsely chopped - 2 cloves garlic
- minced - 1 (15.5 ounce) can cannellini beans
- rinsed and drained - 1 (15 ounce) can chicken broth - ? teaspoon red pepper flakes - 2 tablespoons grated Parmesan cheese

Instructions

1. Cook bacon in a large skillet over medium-high heat
2. turning occasionally
3. until crisp
4. 7 to 8 minutes. Drain on paper towels; crumble when cool. Reserve drippings in skillet. Add olive oil to drippings; heat 1 minute. Add escarole; cook and stir
5. 3 to 4 minutes. Add garlic; cook and stir until fragrant
6. about 1 minute. Add beans and chicken broth; season with red pepper flakes. Simmer for 5 to 7 minutes. Serve in bowls; top with crumbled bacon and Parmesan cheese.