

## BEANS & GREENS

### Ingredients:

- 5 tablespoons extra-virgin olive oil, divided
- 3 garlic cloves, minced
- 1/4 tsp crushed red pepper
- 1 large bunch in-season greens (mustard, kale, collard, turnip, etc) stems removed
- 1 cup vegetable broth
- 1 15-ounce can cannellini beans
- 1 tsp white vinegar
- Salt & pepper to taste

### Instructions:

1. Heat 4 tablespoons oil in large nonstick skillet over medium heat. Add garlic and dried crushed pepper; stir until garlic is pale golden, about 1 minute.
2. Add greens by large handfuls; stir just until beginning to wilt before adding more, tossing with tongs to coat with oil.
3. Add broth, cover, and simmer until greens are just tender, adding more broth if dry, 1 to 10 minutes, depending on type of greens.
4. Add beans; simmer uncovered until beans are heated through and liquid is almost absorbed, about 2 minutes.
5. Stir in 1 teaspoon vinegar. Season with salt and pepper, and more vinegar if desired; drizzle with remaining 1 tablespoon oil and serve.
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