

# Beans with Kale and Sausage

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BON APPÉTIT JULY 2013

Yield Makes 8 servings

## Ingredients

1/4 cup olive oil plus more for drizzling

8 ounces kielbasa sausage, sliced 1/2" thick

1/2 medium onion, sliced

4 garlic cloves, smashed

Kosher salt, freshly ground pepper

1 cup dry white wine

1 small piece Parmesan rind (optional)

2 chiles de árbol or 1/4 teaspoon crushed red pepper flakes

1 sprig thyme

1 bay leaf

4 cups low-sodium chicken broth

1 15-ounce can diced tomatoes

1 1/2 cups dried cranberry, navy, or cannellini (white kidney) beans (about 10 ounces), soaked overnight, drained

4 cups baby kale or baby mustard greens

1 tablespoon fresh lemon juice

## Preparation

Heat 1/4 cup oil in a large heavy pot over medium heat. Add sausage and cook, turning occasionally, until browned, about 5 minutes. Add onion and garlic; season with salt and pepper. Cook, stirring occasionally, until onion begins to soften, about 5 minutes.

Add wine and cook, scraping up browned bits from bottom of pot and stirring occasionally, until wine is reduced by half, about 3 minutes. Add Parmesan rind, if using, chiles, thyme, bay leaf, broth, tomatoes, and beans. Bring to a boil, reduce heat, cover, and simmer gently, stirring occasionally and adding water as needed to keep beans submerged, until beans are tender, 1-1 1/2 hours. Mix in kale and lemon juice; season with salt and pepper. Serve beans drizzled with oil.

DO AHEAD: Beans can be cooked 3 days ahead. Cover and chill.