

# Sauteed Greens with Cannellini Beans and Garlic

MOLLY STEVENS

BON APPÉTIT APRIL 2008

## Ingredients

5 tablespoons extra-virgin olive oil, divided

3 garlic cloves, thinly sliced

1/4 teaspoon dried crushed red pepper

1 large bunch greens (such as spinach, mustard greens, kale, or collards; about 1 pound), thick stems removed, spinach left whole, other greens cut into 1-inch strips (about 10 cups packed)

1 cup (or more) vegetable broth or low-salt chicken broth

1 15-ounce can cannellini (white kidney beans), rinsed, drained

1 teaspoon (or more) Sherry wine vinegar

## Preparation

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. Add greens by large handfuls; stir just until beginning to wilt before adding more, tossing with tongs to coat with oil.

Add 1 cup broth, cover, and simmer until greens are just tender, adding more broth by tablespoonfuls if dry, 1 to 10 minutes, depending on type of greens. Add beans; simmer uncovered until beans are heated through and liquid is almost absorbed, about 2 minutes. Stir in 1 teaspoon vinegar. Season with salt and pepper, and more vinegar if desired; drizzle with remaining 1 tablespoon oil and serve.