

Smoky Greens and Beans

BY THE BON APPÉTIT TEST KITCHEN NOVEMBER 2009

Yield Makes 4 servings

Ingredients

2 tablespoons olive oil

1 large onion, chopped

2 garlic cloves, chopped

1 14 1/2-ounce can diced tomatoes in juice

1 1/2 teaspoons smoked paprika

1 14 1/2-ounce can vegetable broth

8 cups coarsely chopped assorted greens (such as kale, mustard greens, and collard greens; about 8 ounces)

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

Grated Manchego or Parmesan cheese (optional)

Preparation

Heat oil in heavy large pot over medium-high heat. Add onion and sauté until soft and beginning to brown, about 6 minutes. Add garlic; stir 1 minute. Add tomatoes with juice and paprika; stir 1 minute. Add broth and greens; bring to boil, stirring often. Reduce heat to medium-low, cover, and simmer until greens are wilted and tender, stirring occasionally, about 15 minutes. Stir in beans and simmer 1 minute to heat through. Divide among bowls; sprinkle with cheese, if desired.