

# TERRA D'ORO

## BRAISED WHITE BEANS & GREENS

SERVE WITH TERRA D'ORO BARBERA

This dish serves 2-4 people when prepared with crusty bread and seared chicken, roasted sausages, or grilled pork! Whip this up in less than 30 minutes for a fast, delicious meal.

### INGREDIENTS

Olive oil

1 fennel bulb, chopped small

1 yellow onion, chopped small

2 tsp minced thyme or rosemary

5 garlic cloves, smashed

¼ + tsp red pepper flakes, more to taste

2 cups kale, chopped into ribbons

2 15 oz cans white beans

2 cups chicken broth

2 lemons, zested and juiced

½ cup shredded mozzarella

3+ tbsp Parmesan, grated

Salt and pepper



### INSTRUCTIONS

1. Preheat a dutch oven or large skillet over medium heat. Add a glug of olive oil followed by the fennel, onion, and thyme or rosemary. Saute for 5 minutes until softened. Add the garlic and red pepper flakes and cook for 1 minute more until fragrant.

2. Add the chopped kale and stir so the leaves begin to wilt. Add the white beans, broth, a large pinch of salt and a healthy grid of black pepper. Stir to combine and bring to a boil. Reduce the heat to a low simmer and mash some of the beans in the pan. Cook for 8 minutes until the liquid has reduced and thickened.

3. Turn off the heat and stir in the zest and juice of 2 lemons, the mozzarella, and half of the grated Parmesan. Taste and season with more salt, pepper, red pepper flakes, and lemon juice. Serve with more Parmesan on top.

*Recipe curated by Chef Justin Lewis, Amador County*