

White Bean Puree with Sautéed Seasonal Greens

Serving Size: 4

Ingredients:

- 1 cup dried white beans
- 10 cloves garlic
- 2 springs rosemary
- 2 bay leaves
- 1 lemon
- 1 bunch kale (ribs removed), chopped
- 1 bunch swiss chard, chopped
- 8 green onion, trimmed, cut into 2 inch pieces
- 4 Tbsp olive oil
- salt and pepper to taste



Directions:

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1. Soak beans overnight in water.
2. Drain beans and place in a large pot with 8 cloves garlic, rosemary, and bay leaves. Cover with water, bring to boil, and lower to simmer. Cook until beans are tender.
3. Puree beans with some cooking liquid, 2 Tbsp olive oil, and juice of one lemon. Keep warm.
4. Smash 2 garlic cloves and heat with 2 Tbsp olive oil in large sauté pan. Add greens and onions, season with salt and pepper. Cook until tender.
5. Serve greens over puree and garnish with extra virgin olive oil and a squeeze of lemon.