



Escarole and Beans



Prep
10 m

Cook
30 m

Ready In
40 m

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Pompeian Olive Oil

Extra Virgin

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expires in 2 days

Recipe By: KristaP

"This is a creamy concoction of escarole and beans. It's rich, and it's divine! It's also best served with a warm crusty Italian bread."

Ingredients

3 tablespoons olive oil, divided

2 large heads escarole

salt and pepper to taste

1/4 teaspoon crushed red pepper flakes

1 clove garlic, minced

2 (16 ounce) cans cannellini beans, undrained

3 sprigs fresh parsley, chopped

Directions

- 1 Heat 2 tablespoons olive oil in a large skillet over medium heat. Toss in escarole, turning to coat with oil. Season with salt, pepper, and crushed red pepper flakes. Cook, stirring occasionally, about 10 minutes, or until tender.
- 2 In a separate skillet, heat remaining 1 tablespoon olive oil over medium heat. Stir in garlic. Pour in beans with juices, and simmer until creamy, about 10 minutes. Stir in escarole and parsley; simmer 10 minutes more.

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