***NR# 79 BEANS AND GREENS***

***Recipe courtesy Americas Test Kitchen***

***Serving Size and Ingredients: 1 cup***

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| **25 Servings**  | **50 Servings**  | **100 Servings**  | **Ingredients**  |
| ¾ cup | 1 ½ cups  | 3 cups | Olive oil |
| 6 ¼  | 12 ½  | 25 | Onion, finely chpped |
| 3 1/8 tsp  | 1/8 cup | 1/4c  | Black Pepper |
| 6 ¼ tsp  | 1/4c  | ½ cup | Rosemary, chopped fresh |
| 3 1/8 tsp  | 2 TBSP  | 4 TBSP  | Red Pepper Flakes |
| 3 1/8 cup  | 6 ¼ cup | 12 ½ cups | Chicken Broth, low sodium |
| 6 ¼ lbs  | 12 ½ lbs | 25 lbs  | Escarole or other greens trimmed and cut into 2 inch pieces |
| 6 ¼  | 12 ½  | 25  | Cannellini beans, rinsed (15 ounce cans), low sodium |
| 1 1/2c  | 3 1/8 cups  | 6 ¼ cups  |  Grated parmesan Cheese  |
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**North Central New Mexico Economic Development District**

**Council of Governments**

**Non-Metro Area Agency on Aging**

**PO Box 5115 Santa Fe NM 87502**

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***Instructions:***

1. **Heat oil in Dutch oven over medium-high heat until shimmering. Add onion, pepper and cook until softened and beginning to brown, 5 to 7 minutes. Add garlic, rosemary, and pepper flakes and cook until fragrant, about 30 seconds.2**
2. **Reduce heat to medium low. Stir in broth, scraping up any browned bits. Stir in Escarole; cover and cook, stirring occasionally, until wiled, about 6 to 8 minutes**
3. **Add beans and cook, uncovered and stirring occasionally, until escarole is tender, about 5 minutes. Off heat, stir in ½ parmesan. Season with pepper.**
4. **Transfer greens to serving dish. Add remaining parmesan cheese. Serve.**

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