

italian white beans & escarole

serves 6

Lidey Heuck invited her friend Devon Elovitz to come for a tour of my vegetable garden. The three of us were talking about our favorite side dishes and Devon mentioned her mother's white beans and escarole, which they call Beans & Greens. It's both old-fashioned and modern. Thank you, Charlotte, I adore your recipe!

- 2 (15.5-ounce) cans white cannellini beans,
preferably Goya
- $\frac{1}{2}$ cup good olive oil
- 2 tablespoons minced garlic (6 cloves)
- $1\frac{1}{2}$ cups good chicken stock, preferably homemade
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- $\frac{1}{2}$ teaspoon crushed red pepper flakes
- Kosher salt and freshly ground black pepper
- 1 large head escarole, leaves separated, trimmed,
washed, and spun dry (see note)
- 1 cup freshly grated Italian Pecorino cheese
- $\frac{1}{2}$ cup freshly grated Italian Parmesan cheese

Escarole is an old-fashioned Italian green that's available in the grocery store. I choose one that's between 1 $\frac{1}{2}$ and 2 pounds.

Drain the beans, rinse, and drain again. In a large (11-inch) pot or Dutch oven, such as Le Creuset, heat the olive oil over medium heat, add the garlic, and cook for one minute, until the garlic is fragrant but not browned. Add the chicken stock, the drained beans, red pepper flakes, 2 teaspoons salt, and 1 teaspoon black pepper. Bring to a boil, lower the heat, and simmer uncovered for 5 minutes. With a potato masher or large spoon, mash half of the beans in the pot and simmer uncovered for 5 minutes.

Meanwhile, stack the escarole leaves on top of each other and cut them crosswise into 3-inch-wide strips. Add the greens to the pot, cover, and steam the greens over medium heat for 3 to 5 minutes, until tender, stirring the greens into the beans about halfway through. Off the heat, stir in the Pecorino and Parmesan cheeses, taste for seasonings, and serve warm.

MAKE AHEAD
This is delicious made early in the day, but it's best eaten the day it's made.