

Braised White Beans and Greens With Parmesan

By [Lidey Heuck](#)

Time 30 minutes

1

Rating 5 ★★★★★ (5795)

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Julia Gartland for The New York Times (Photography and Styling)

Inspired by the Italian dish of sautéed puntarelle (an Italian variety of chicory) and white beans, this recipe makes a satisfying vegetarian main course or a hearty side dish for roast chicken or sausages. It opts for canned white beans, for the sake of weeknight convenience, and Swiss chard, which is much milder than puntarelle and easier to find in the U.S. Kale or escarole would also work well, if that's what you've got. On that note, grated Pecorino Romano cheese gives the broth a more pungent element, but Parmesan will work in its place. Serve in shallow bowls with toasted country bread to mop up the garlicky broth.

INGREDIENTS

Yield: 4 servings

¼ cup olive oil

1 small fennel bulb, trimmed, cored and small-diced

PREPARATION

Step 1

In a 12-inch skillet or Dutch oven, heat the olive oil over medium. Add the fennel, onion and rosemary, and cook for 4 to 6 minutes, stirring occasionally, until tender. Add the garlic and red-pepper flakes and cook until fragrant, about 1 minute.

1 small yellow onion, small-diced

2 teaspoons minced fresh rosemary or thyme

5 garlic cloves, minced

¼ teaspoon red-pepper flakes, plus more to taste

1 large or 2 small bunches escarole, kale or Swiss chard, stems removed (10 to 12 ounces)

2 (15-ounce) cans cannellini beans, rinsed

2 cups low-sodium vegetable or chicken broth

Kosher salt and black pepper

1 tablespoon lemon juice

½ cup shredded mozzarella (optional)

3 tablespoons grated Pecorino Romano or Parmesan, plus more for serving

Toasted country bread, for serving

Step 2

Begin adding handfuls of the greens, cooking and stirring until leaves wilt.

Step 3

Add the white beans, broth and ¼ teaspoon black pepper, and stir to combine. Bring to a boil, then turn the heat to low and simmer, mashing some of the beans with a wooden spoon, until the liquid has reduced and thickened, 6 to 8 minutes.

Step 4

Off the heat, stir in the lemon juice, then the mozzarella, if using, and Pecorino Romano. Taste and season with salt and pepper. Divide among shallow bowls and top with more Pecorino Romano. Serve with toasted bread and a dish of red-pepper flakes on the side.

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