



950 S. Cherry Street, Suite 1010
Denver, CO 80246
303-771-0861
1-866-771-0861
720-889-4258 (fax)
www.EDCDenver.com

Cannellini Beans with Kale

1 ½ cups (10 to 11 ounces) dried cannellini (white kidney beans)

1 cup chopped onion

3 garlic cloves, peeled

1 Turkish bay leaf

1 teaspoon dried sage

1 teaspoon salt

4 cups (packed) coarsely chopped stemmed lacinato kale

6 tablespoons extra-virgin olive oil

3 tablespoons fresh lemon juice

Dried crushed red pepper

Preparation:

Place beans in pot with enough cold water to cover by 3 inches. Bring to boil. Continue to boil 1 minute. Remove from heat. Cover; let stand 1 hour. Drain beans; return to pot. Add 8 cups water, onion, garlic, bay leaf, and sage; bring to boil. Reduce heat; cover and simmer until beans are tender, 1 to 1 1/2 hours. Stir in salt. Add kale; cook 4 minutes.

Drain beans and kale; place in large bowl (cover and chill liquid for soup). Add oil, lemon juice, and red pepper to taste; toss. Season with salt and black pepper.

**You can find these recipes and others at epicurious.com