Tuscan White Bean Skillet

A Pepper Bridge Winery Favorite

by Nourish and Fete

INGREDIENTS

- 1 tbsp extra virgin olive oil
- 1 large onion, diced
- 1/2 c. oil-packed sun-dried tomatoes, drained & chopped
- 4 cloves garlic, minced
- salt, to taste
- 2 (15 oz) cans white Cannelini beans, drained and rinsed
- 1 (15 oz) can diced tomatoes
- 1 (15 oz) can artichoke hearts, drained & chopped
- 1 tsp dried oregano
- 1 tsp dried thyme
- 2 c. kale, chopped
- Salt & pepper, to taste

PREPARATION

Warm olive oil in a large skillet over medium heat until shimmering. Add onions and cook for 3-4 minutes, until slightly softened. Add sun-dried tomatoes and garlic and cook for an additional 60 seconds, until fragrant.

Add beans, diced tomatoes, artichoke hearts, oregano, and thyme to the skillet. Stir to combine. Keep heat on medium, cover the pan, and cook for 8 minutes.

Uncover the skillet and add the kale, stirring for 2-3 minutes, until it wilts. Season with salt and pepper to taste and serve.

NOTES: