



Italian Mixed Greens with Canellini Beans

Cook Time: 15 Minutes

Stir-fried organic greens with canellini beans and Italian tomato relish.

Ingredients:

Greens, Canellini Beans, Garlic, Tomato, Onion, Broth

Things You May Need:

2 Skillets

Sharp Knife

Cutting Board

Ingredients are subject to
availability

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Ingredients:

1/2 onion

canellini beans

Italian seasoning

bouillon

3-4 tomatoes

large kale/mixed greens

Instructions:

1. Slice the onion. Heat 1 tablespoon oil in a large skillet over medium-high heat, add the sliced onion. Cook until onion is tender.
2. Add the beans, Italian seasoning, bouillon and 2 cups water. Cook for about 5 minutes.
3. Chop the tomatoes and kale/mixed greens, and stir in the bean mixture, until just wilted.
4. Serve hot, dividing between bowls. Taste for seasoning and adjust to your taste. Serve with warm baguette if desired. Enjoy!