



Flageolet and Tuscano Kale Simmered in Rich Chicken Stock

Note from Chérie: Pecorino Romano offers a zingy lift, vs. the depth and umami of parmesan. Feel free to add a tomato or a tablespoon of tomato paste for acidity in place of the Pecorino.

1 container of frozen beans

1 bunch Tuscano kale or other hearty, leafy green

1/2 quart of chicken stock

Pecorino Romano

Salt to taste

Place the frozen container of beans (as well as chicken stock, if frozen) into a large bowl of warm water. Wash, dry, and chop kale into roughly 1-inch strips, removing the thickest stems. Pour beans and stock, along with kale into two separate pots, and turn the heat to medium-low. Let simmer, salting to taste over the course of 1 hour. Top with freshly grated Pecorino Romano cheese, a drizzle of great-tasting olive oil, and salt.

SOURCE: THESAVORY.SUBSTACK.COM