



## From Our Kitchens

### Beans and Greens with Salsa Verde

#### Ingredients

1 tablespoon olive oil  
1 15-ounce can low-sodium white beans, such as cannellini or Great Northern white beans, drained and rinsed  
2 medium cloves garlic, minced  
Pinch crushed red pepper flakes  
¼ teaspoon kosher salt  
Freshly ground black pepper  
1 cup baby spinach leaves or other chopped leafy greens (anything: kale, Chard, arugula, etc.)

For the salsa verde:

2 tablespoons chopped Italian parsley  
1 tablespoon minced fresh oregano (you can substitute more parsley here if you don't have fresh oregano – or just get some from Stuart! ☺)  
1 tablespoon capers in brine, drained  
2 tablespoons extra-virgin olive oil  
1 tablespoon fresh lemon juice

Optional: grated Parmesan or pecorino Romano cheese

#### Instructions

1. Heat 1 tablespoon olive oil in a medium skillet over low heat. Add the beans, garlic, red pepper, salt, and pepper. Cook 5-7 minutes, until fragrant and warmed through. Stir in the greens and continue cooking for about 1 minute or until the greens are wilted. Heavier greens might take longer than 1 minute, but you want them just cooked regardless.
2. Make the salsa verde: stir together the parsley, oregano, capers, oil, and lemon juice in a small bowl.
3. Serve immediately, garnished with cheese, if desired. This is great on its own as a side or over pasta, grits, or polenta as a main dish.

*Adapted from The Washington Post*