FOOD BANK
OF NORTHEAST GEORGIA

WHITE BEANS AND GREENS

Ingredients



- **2 cups** dried cannellini or great northern beans
- ½ sweet onion, peeled and quartered
- **1** garlic bulb, top evenly sliced off
- **1** fennel bulb, chopped, stalks and fronds cut into large 4-inch pieces (the tops will be removed toward the end)
- **1 teaspoon** sea salt, plus more to taste
- Freshly ground black pepper
- **1** tablespoon extra-virgin olive oil, plus more for drizzling
- **2 tablespoons** fresh lemon juice, plus more to taste
- Red pepper flakes, optional
- **4** collard green leaves, stemmed and cut into small pieces
- Crusty bread, for serving
- **2** tablespoons chopped fresh parsley

Instructions

Step 1: Place the beans in a large bowl. Sort through them and discard any stones or debris. Cover with 2 to 3 inches of water and discard any beans that float. Soak at room temperature for 8 hours or overnight. Drain and rinse well.

Step 2: Place the beans in a large pot and cover with 2 inches of water. Bring to a boil. Reduce the heat and simmer, uncovered, for 30 minutes. Skim any foam off the top, then add the shallots, garlic, fennel bulb and stalks, salt, lots of freshly ground black pepper. Continue simmering until tender, up to 2 more hours, stirring occasionally. Add more water to the pot, as needed, as it starts to evaporate.

Step 3: When the beans are tender, remove the garlic & fennel. Discard the garlic papers. Mash the soft garlic cloves into a paste, then return it to the pot. Stir in the olive oil and lemon juice and season to taste with salt, more pepper, and a pinch of red pepper flakes.

Step 4: Add the collards and cook until wilted. Season to taste and serve in bowls with drizzles of olive oil and crusty bread. Sprinkle with parsley.