

Kale with Bacon and Cannellini Beans

Servings: 4 | Prep/cook time: 42 minutes

Ingredients:

- 3 slices bacon
- 3 cloves garlic, minced
- ½ tsp. crushed red pepper flakes
- 1 cup onions, diced
- 1 pound kale, stemmed and chopped
- 1 cup chicken broth
- 1 can cannellini beans, rinsed and drained
- 1 tsp. salt
- 1 tbsp. balsamic vinegar
- 1 tsp. sugar



Directions:

1. Using large skillet, over medium heat; add bacon and cook to desired crispness. Remove bacon from skillet and set aside; leave bacon drippings in pot.
2. Add garlic and red pepper flakes to bacon drippings; cook, stirring, until garlic becomes fragrant, about 30 seconds to 1 minute. Add onion; cook, stirring occasionally, until soft, about 10 minutes. Add kale; cook, stirring occasionally, until it starts to wilt, about 5 to 7 minutes.
3. Add broth; cover and simmer over low heat until kale is just tender, about 8 to 10 minutes. Add beans; simmer, uncovered, until liquid is almost evaporated, about 5 to 7 minutes. Stir in salt, vinegar and sugar; sprinkle with crumbled bacon and serve immediately.

