

Spinach and White Beans

Prep Time 10 mins Total Time 15 mins

Meal Type Lunch, Dinner, Side

Contributed By

Source Living Plate Teaching Kitchen

Servings 4



Ingredients



- 8 cups spinach, chopped (1 head ~4 cups)
- 1/4 cup onion, sweet, chopped
- 4 cloves garlic, minced or pressed
- 1 Tbs rosemary, fresh, chopped
- 1 1/2 cups cannellini beans, canned, *drained and rinsed*
- 2 Tbs olive oil
- 2 cups vegetable broth
- salt, to taste
- black pepper, to taste
- 1/2 tsp crushed red pepper
- 2 Tbs pine nuts

Directions

Prep

- 1. Chop spinach, onion, and rosemary. Mince garlic.
- 2. Drain and rinse cannellini beans.

Make

- 1. Sauté onion in olive oil in a large sauté pan over medium heat until soft and fragrant. Stir in garlic and rosemary.
- 2. Add spinach and sauté until wilted, about 1 minute.
- 3. Add cannellini beans and broth and cook until liquid reduces by half and spinach is tender.
- 4. Season with salt and pepper.
- 5. Serve with crushed red pepper and pine nuts.

 $Source: Nutrient\ data\ for\ this\ listing\ was\ provided\ by\ USDA\ Food\ Composition\ Database.\ Each\ "--"\ indicates\ a\ missing\ or\ incomplete\ value.$

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutritio	n	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	* The percent Daily Value
		Total Fat 10.0g	15%	Total Carbohydrates 27g	9%	
Facts		Saturated Fat 1.2g	6%	Dietary Fiber 6g	22%	(DV) tells you how much a nutrient in a serving of food
		Trans Fat 0.0g		Total Sugars 1g		
Calories per serving	227	Cholesterol 0mg	0%			contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
		Sodium 635mg	27%	Protein 9g		
		Vitamin D 0mcg 0% · Calcium 143mg 14% · Iron 5mg 27% · Potassium 845mg 17%				

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