

# Escarole and Beans

by Barb Szyszkiewicz

Makes 4 servings

## Ingredients

1 tbsp extra virgin olive oil  
2 cloves garlic, minced  
1 large bunch (or two small bunches) escarole,  
chopped and cleaned  
1/2 cup vegetable stock  
2 cans (15 oz.) cannellini beans or other white beans,  
undrained  
Salt and pepper to taste



## Directions

- Heat a large pan and add olive oil.
- Reduce heat and stir in garlic, then add escarole.
- Cook and stir a minute or two, then add vegetable stock and beans with their liquid.
- Cover and simmer 5 to 10 minutes. Season with salt and pepper and serve.
- Serve with fresh grated Parmesan cheese on top and hearty bread or rolls.



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