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Greens and Beans

Ingredients:

2 heads escarole (or 6 cups Swiss chard) ¹/₈ tsp salt

2 cups marinara sauce

1 ($15\frac{1}{2}$ -ounce) can cannellini beans

2 Tablespoons parmesan cheese, grated

Makes 8 servings - 17% calories from fat

Serving Size 1 cu Servings Per Cor		er 8	
Amount Per Serving			
Calories 130	Cald	ories fro	m Fat 20
		% D	aily Value
Total Fat 2.5g			4%
Saturated Fat	0.5g		3%
Trans Fat 0g			
Cholesterol Omg]		0%
Sodium 490mg	-		20%
Total Carbohyd	rate 3	22g	7%
Dietary Fiber 8		-	32%
Sugars 7g			
Protein 7g			
Vitamin A 70%	• •	Vitamin	C 15%
Calcium 10%	•	Iron 15%	6
*Percent Daily Values diet. Your daily values depending on your cal Calo	may b orie ne	e higher or	
Total Fat Less Saturated Fat Less Cholesterol Less	than than than than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg

Instructions:

1. Remove core from escarole, rinse well and tear, or cut leaves in half. Drop leaves, handfuls at a time, into salted, boiling water until leaves are wilted. Drain with slotted spoon and place in large pot.

2. Add marinara sauce and beans. Simmer until escarole is cooked to desired tenderness.

3. Sprinkle with parmesan cheese and serve hot.

Notes:

- Serve over cooked pasta and garnish with grated cheese.
- Substitute any bean of your choice in place of cannellini beans.
- Rinse beans if so desired.



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