



## Vegan Braised White Beans on Ciabatta

with Rosemary-Chili Oil & Greens



30-40min



2 Servings

Incorporating plant-based meals into your weekly routine doesn't have to be hard—but should be delicious! We channel the flavors of the Mediterranean topping crisp oven-toasted ciabatta with creamy braised white beans. It's only right to pair this Italian-inspired dish with roasted lemony curly kale. A drizzle of aromatic chile oil adds the a garlicky, warming heat.



## What we send

- garlic
- ¼ oz fresh rosemary
- 1 bunch curly kale
- 1 lemon
- 1 pkt crushed red pepper
- 15 oz can cannellini beans
- 2 ciabatta rolls <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

## Cooking tip

Not a fan of spice? Add less crushed red pepper, or omit it altogether. The aromatic oil is just as delicious without the heat.

## Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 31g, Carbs 80g, Protein 23g



### 1. Prep ingredients

Finely chop **1 teaspoon garlic**. Thinly slice **1 large garlic clove**. Pick and coarsely chop **1 tablespoon rosemary leaves**; discard stems.

Strip **kale** leaves from stems. Discard stems; coarsely chop leaves.

Finely grate **all of the lemon zest**, then slice half of the lemon into thin rounds. Cut remaining lemon half into wedges.



### 4. Broil kale

On a rimmed baking sheet, toss **kale** and **lemon slices** with **2 tablespoons each of water and oil**; season with **salt** and **pepper**. Massage leaves to wilt slightly.

Broil on upper oven rack, stirring occasionally, until kale is tender and browned in spots, 3-5 minutes (watch closely as broilers vary). Sprinkle with **1 teaspoon lemon zest** (or more, if desired); toss to combine.



### 2. Make chili oil

In a medium skillet, combine **sliced garlic**, **half of the chopped rosemary**, **¼ cup oil**, and **¼ teaspoon crushed red pepper**. Cook over medium heat, stirring, until sizzling and garlic is just beginning to brown, about 3 minutes.

Carefully transfer to a heatproof bowl and set aside until ready to serve.



### 5. Broil ciabatta

Split **ciabatta** and drizzle cut sides with **oil**. Season with **salt** and **pepper**. Broil directly on upper oven rack until golden brown and crisp, 2-3 minutes per side (watch closely).



### 3. Cook beans

In same skillet, combine **chopped garlic**, **a pinch of crushed red pepper**, **2 tablespoons oil**, and **remaining chopped rosemary**. Set over medium heat and cook until fragrant, about 30 seconds.

Stir in **beans and their liquid**; bring to a simmer. Cook, lightly crushing half of the beans with a spoon, until thick and saucy, 5-7 minutes. Preheat broiler with a rack in the upper third.



### 6. Assemble & serve

Discard **lemon slices** from **broiled kale**. Top **toasted ciabatta** with **saucy beans**, and drizzle with **rosemary-chili oil**. Serve with **broiled kale** on the side, with **lemon wedges** for squeezing over. Enjoy!