martha stewart & MARLEY SPOON

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. We channel the flavors of the Mediterranean with creamy braised white beans served over crisp oven-toasted ciabatta. It's only right to pair this Italian-inspired dish with curly kale. Aromatic chili oil adds the perfect zing. Not a fan of heat? Just add less crushed red pepper flakes or omit it.

What we send

- garlic
- ¼ oz fresh rosemary
- 1 bunch curly kale
- 1 lemon
- 1 pkt crushed red pepper
- 1 can cannellini beans
- 2 ciabatta rolls [1]

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 31g, Carbs 89g, Proteins 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.

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.

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.

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.

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).

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!