

DINNERLY



Bacon & White Bean Stew with Kale & Rosemary



20-30min



2 Servings

Bacon and beans: a match made in heaven. We've paired thick-cut, smoky bacon with meaty cannellini beans and hearty kale to make a filling and comforting stew. To top it off, we lightly fried rosemary leaves in olive oil for an aromatic, flavorful addition that'll have you feeling very fancy-schmancy, even if you're wearing sweatpants. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 15 oz can cannellini beans
- 1 yellow onion
- 1 bunch curly kale
- ¼ oz fresh rosemary

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

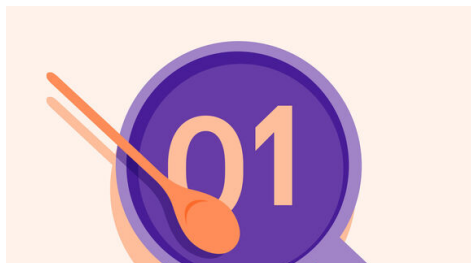
- medium saucepan
- small skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

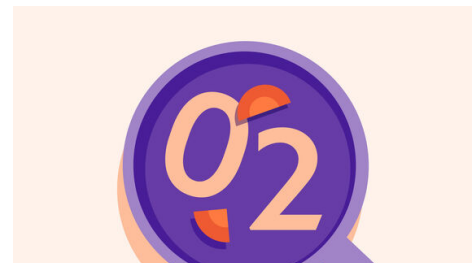
Calories 730kcal, Fat 42g, Carbs 44g, Protein 36g



1. Prep bacon & veggies

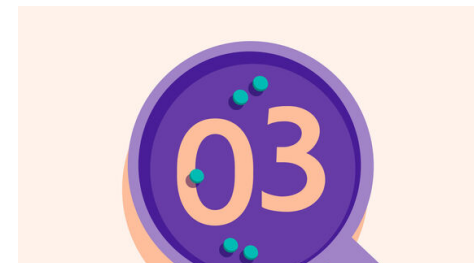
Cut **bacon** crosswise into ¼-inch wide strips.

Halve **onion**, then finely chop. Pick **rosemary leaves** from stems; discard stems. Strip **kale leaves** from stems and tear into bite-sized pieces; discard stems.



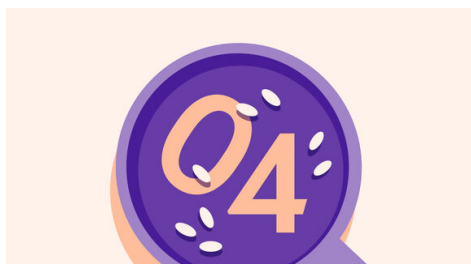
2. Cook bacon

In a medium saucepan, cook **bacon** over medium-high until fat is rendered and bacon is crispy, about 7 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate; reserve **bacon fat** in saucepan.



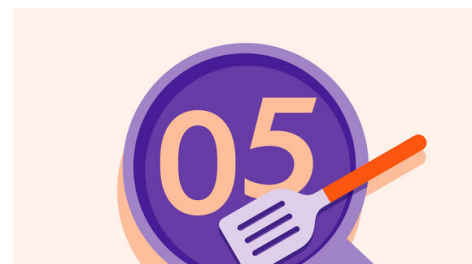
3. Cook onions & kale

To saucepan with **bacon fat**, stir in **onions** and ¼ **teaspoon each of salt and pepper**. Cook, stirring occasionally, until softened, about 5 minutes. Add **kale leaves** and cook until wilted, about 3 minutes more.



4. Add beans

To same saucepan, add **beans and their liquid**, **2 cups water**, and **half of the cooked bacon**. Cook over medium-high, gently crushing some of the beans with a spoon, until **kale** is very tender, 7–10 minutes. Season to taste with **salt** and **pepper**.



5. Fry rosemary & serve

While **stew** cooks, in a small skillet, heat **3 tablespoons oil** over medium-high until shimmering. Add **rosemary** and fry until crisp, 1 minute. Transfer to plate with **bacon**; season with **a pinch of salt**.

Serve **bacon and white bean stew** garnished with **fried rosemary** and **reserved bacon**. Drizzle with some of the **rosemary oil** (reserve remaining oil for own use). Enjoy!



6. Get out the bubbly

Go crazy and open a bottle of bubbly for this sumptuous soup. Doesn't matter if it's an inexpensive sparkling wine, a light Prosecco, or a favorite Champagne, the freshness, spritz, and acidity will cut through the rich bacon goodness with ease.