

DINNERLY



Bacon and White Bean Stew with Kale and Rosemary



20-30min



2 Servings

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

WHAT WE SEND

- thick cut bacon
- cannellini beans
- yellow onion
- curly kale
- fresh rosemary

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

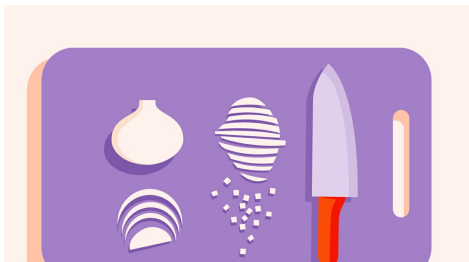
- medium saucepan
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 737kcal, Fat 44g, Carbs 61g, Proteins 27g



1. Prep ingredients

Cut **bacon** crosswise into ¼-inch wide strips. Trim ends from **onion**, then halve, peel, and finely chop. Pick **rosemary leaves** from stems, discard stems. Strip **kale leaves** from stems, discard stems, and tear leaves into bite-size pieces.



2. Cook bacon

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



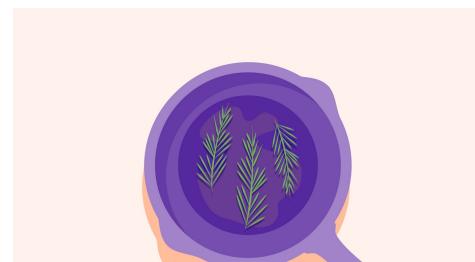
3. Cook onions & kale

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



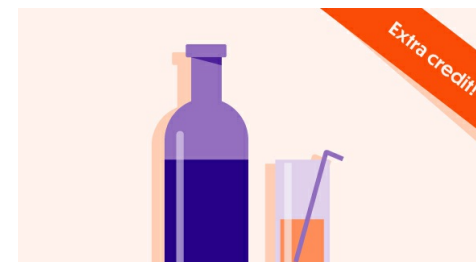
4. Add beans

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

Meanwhile, in a small skillet, heat 3 **tablespoons oil** over medium-high until shimmering. Add **rosemary**, fry until crisp, 1 minute. Transfer with slotted spoon to plate with **bacon**. Season with a **pinch salt**. Ladle **stew** into bowls. Garnish with **fried rosemary** and **reserved bacon**. Drizzle with some **rosemary oil** (reserve remaining oil for own use). Enjoy!



6. Sip

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.