

White Bean & Chard Ragu

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 1 hour

Step 1: Preparing the Dish

- 1 recipe No-Oil Mushroom Gravy
- 1 1/2 cup Great Northern or other white beans, cooked and drained
- 1 bunch chard or dark leafy greens, such as collards, kale or mustard greens, tough stems removed and leaves thinly sliced
- 1/4 tsp freshly ground black pepper

First, prepare your mise en place.

In a medium sauce pan, bring the No-Oil Mushroom Gravy to a simmer. Remove from the heat and then add the white beans, leafy greens and freshly-ground black pepper. Stir well and then simmer for 2 to 3 minutes, or until the greens have just started to wilt and become vibrant.

Remove from heat, cover with a lid and allow to sit for a few minutes before serving.

Serve over brown rice or whole grain pasta.