Escarole with Cannellini Beans  serves 4

Ingredients

BEANS
1 sweet onion, halved
1 head of garlic, halved crosswise
1 medium carrot, scrubbed
2 sprigs parsley
2 -3-inch sprigs rosemary
2 sprigs sage
2 cups dried cannellini beans, soaked overnight, drained
½ teaspoon freshly cracked black pepper
Kosher salt

ESCAROLE AND ASSEMBLY
6 tablespoons olive oil, divided
2 garlic cloves, thinly sliced
2 bay leaves
1 tablespoon chopped parsley
½ teaspoon crushed red pepper flakes
1 head of escarole, leaves torn
1 ounce finely grated Parmesan
Kosher salt, freshly ground pepper

Preparation

BEANS
Bring onion, garlic, carrot, parsley, rosemary, sage, beans, pepper, and 8 cups water to a boil in a large saucepan, skimming foam as needed from surface. Reduce heat and simmer gently, stirring occasionally and adding water as needed to keep beans submerged, until beans are tender, 75–90 minutes. Season generously with salt and let beans cool in their liquid. Discard vegetables and herbs.
Step 2
Do Ahead: Beans can be cooked 4 days ahead. Cover and chill.