

White Beans with Kale and Cabbage

From your box: kale, cabbage, leeks, parsley, onion

1 cup dried white beans, soaked for 4 hours or overnight
Sea salt and freshly ground pepper
1 large onion, finely diced
2 leeks, white parts only, diced
1 bunch kale, the leaves stripped from the stems and slivered
1 small Savoy cabbage, quartered, cored, and chopped
2 garlic cloves minced
1/2 cup chopped parsley
2 tablespoons olive oil, plus extra to finish

1. Drain the soaked beans, then put them in a pot and cover with cold water. Bring to a boil, add 1/2 teaspoon salt, then lower the heat and simmer, partially covered, until the beans are tender, about 1-1/2 hours.
2. While the beans are cooking, chop all the vegetables. Rinse the leeks, kale, and cabbage, but don't dry them.
3. Warm 2 tablespoons of the oil in a heavy wide skillet. Add the onion and leeks and cook over medium-low heat until the onion is soft but not browned, about 12 minutes. Add the kale, cabbage, garlic, parsley, and 2 teaspoons salt. Cook with the heat on low and the pan covered until the vegetables are soft and the volume greatly reduced, about 30 minutes.
4. When the beans are done, add them, along with a cup or two of their cooking liquid, to the pot. Simmer until the greens are completely tender. Taste for salt and season with pepper. Serve with, or over, garlic-rubbed toast, drizzled with olive oil.

Adapted from Local Flavors by Deborah Madison