



Spinach with white beans

Ingredients

- 2 tablespoons extra-virgin olive oil
- ½ cup finely chopped shallots
- ½ cup oil-packed sun-dried tomatoes, drained and chopped
- 4 garlic cloves, minced (about 1½ tablespoons)
- ½ teaspoon salt
- ½ cup dry white wine
- 2 (5-ounce) packages baby spinach
- 2 (15-ounce) cans no-salt-added cannellini beans, rinsed and drained
- ½ cup unsalted vegetable broth
- ½ cup heavy cream
- ½ cup grated Parmesan cheese, divided
- 1 tablespoon fresh basil, chopped (or small basil leaves)
- Crusty whole-wheat bread, for serving (optional)

Instructions

Step 1:

Heat olive oil in a large skillet over medium heat. Add shallots and sun-dried tomatoes and cook, stirring frequently, until shallots soften, about 3 minutes.

Step 2:

Add the garlic and salt, and sauté until fragrant, about 30 seconds.

Step 3:

Pour in the white wine. Turn heat up to medium-high and let it simmer, stirring occasionally, until the liquid is almost fully reduced, about 2 minutes.

Step 4:

Add spinach to the skillet and cook, stirring until it begins to wilt, about 2 minutes.

Step 5:

Stir in the cannellini beans and vegetable broth. Cook until everything is heated through and the spinach is fully wilted, another 2 minutes.

Step 6:

Remove the skillet from heat. Stir in the heavy cream and ⅓ cup of the Parmesan cheese until smooth and combined.

Step 7:

Sprinkle the remaining Parmesan evenly over the top and garnish with chopped basil. Serve warm, with crusty bread if desired.