



# White bean with spinach skillet

## Ingredients

- 2 tablespoons extra-virgin olive oil
- ½ cup finely chopped shallots
- ½ cup oil-packed sun-dried tomatoes, drained and chopped
- 4 medium 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 chopped fresh basil or small basil leaves
- Crusty whole-wheat bread for serving (optional)

## Instructions

1. Heat the olive oil in a large skillet over medium heat. Add the chopped shallots and sun-dried tomatoes. Cook, stirring frequently, until the shallots soften, about 3 minutes.
2. Stir in the minced garlic and salt, cooking until fragrant, about 30 seconds.
3. Pour in the white wine, increase the heat to medium-high, and cook, stirring often, until the wine nearly evaporates, about 2 minutes.
4. Add the baby spinach to the skillet. Cook, stirring occasionally, until the spinach begins to wilt, about 2 minutes.
5. Stir in the cannellini beans and vegetable broth. Cook gently until heated through and the spinach is fully wilted, about 2 minutes.
6. Remove the skillet from the heat. Stir in the heavy cream and ⅓ cup of Parmesan cheese until well combined.
7. Sprinkle the top evenly with the remaining 2 tablespoons plus 2 teaspoons Parmesan cheese. Garnish with fresh basil.
8. Serve warm with crusty whole-wheat bread to scoop up the delicious sauce.