

# ITALIAN BAKED BEANS AND KALE

## Ingredients

- 4 cups cannellini beans or white beans (cooked, or 2 14-ounce cans, drained)
- 1 tablespoon olive oil
- 1/4 teaspoon salt and pepper
- Pinch of chili flakes (optional)
- 2 cups marinara sauce
- 2 tablespoons water
- Optional: Big handful lacinato kale, torn, thick stems removed (or baby spinach)
- 1/4 cup Parmesan or pecorino cheese
- Optional: 4-5 slices fresh mozzarella (or grated or burrata cheese)

## Directions

1. Preheat oven to 375 degrees.
2. In a 9-inch ovenproof skillet or medium-sized baking dish, add the white beans and stir them with the olive oil, salt, pepper, and chili flakes. Add the marinara sauce and water and mix again. Stir in the kale if adding. Shake the pan to level it and sprinkle with the pecorino or parmesan and nestle in the mozzarella.
3. Bake uncovered until bubbling and golden, 25-35 minutes. Feel free to broil for a couple of minutes to get the top extra golden.
4. Garnish with fresh basil and serve with crusty bread and a leafy green salad.