# Chard and White Bean Stew

Original recipe from the Smitten Kitchen, 2011

Kathy's version in her blog www.kathygaillaughingatlife.com

1 pound Swiss chard (can also swap kale, spinach or another green), ribs and stems removed and cleaned
3 tablespoons olive oil
1 cup (5 1/4 ounces) chopped carrots
1 cup (5 ounces) chopped celery (sub the stalks of the chard if needed)
1 cup (4 1/4 ounces) chopped shallots, about 4 medium
2 garlic cloves, finely chopped
1 cup dry white wine
2 15-ounce cans (or about 3 3/4 cups) white beans, drained and rinsed (sub Black Beans)
2 cups (or more to taste) vegetable broth
1 cup pureed tomatoes (from a can/carton/your jarred summer supply)
(Dried Tomatoes in EVOO also great)
Salt and freshly ground black pepper
3 fresh thyme sprigs
1 bay leaf
1 tablespoon sherry vinegar
Or 1 tablespoon Tabasco sauce

Toasted bread slices, poached eggs, chopped herbs such as tarragon, parsley or chives or grated Parmesan or Romano to serve (optional)

Bring medium pot of salted water to boil. Cook chard (**no need to precook if using baby greens**) for one minute, then drain and squeeze out as much extra water as possible. Coarsely chop chard.
Wipe out medium pot to dry it, and heat olive oil over medium.
 Add carrots, celery, shallots and garlic and sauté for 15 minutes.

Add wine (scraping up any bits that have stuck to the pot) and cook it until it reduced by three-fourths. Add beans, broth, tomatoes, a few pinches of salt, freshly ground black pepper, thyme and bay leaf and bring to a boil.

Reduce heat to medium-low and simmer for 20 minutes. Add chard and cook for 5 minutes more.

Remove thyme and bay leaf. Add more broth if you'd like a thinner stew and adjust salt and pepper to taste.

**Serve** as is drizzled with sherry or aged balsamic vinegar.
 Or you can ladle the stew over thick piece of toasted country bread or baguette that has been rubbed lightly with half a clove of garlic,
top *that* with a poached egg and a few drops of sherry vinegar and/or some grated cheese.
Tabasco sauce is another excellent choice.