

Cannellini Beans and Greens on Garlic Toast

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Serving Size: 4

- 3 cups water
- 12 cups spinach -- torn or baby leaves
- 1 teaspoon olive oil
- 1 ½ cups onion -- finely chopped
- ½ teaspoon dried oregano
- 1 can tomatoes -- chopped
- 1/8 teaspoon salt
- 1/8 teaspoon crushed red pepper
- 2 cloves garlic -- minced
- 16 ounces cannellini beans -- rinsed and drained
- 1 clove garlic -- halved
- 4 slices country or peasant bread, toasted
- ¾ cup parmesan cheese -- divided

1. Bring 3 cups water to a boil in a large Dutch oven; add spinach. Cook 6 minutes or until tender; drain in a colander.
2. Heat oil in a large nonstick skillet over medium-high heat. Add the onion and oregano; sauté 5 minutes. Add tomato, salt, crushed red pepper and minced garlic; sauté 1 minute. Stir in spinach and beans. Cook 3 minutes.
3. Rub garlic halves on 1 side of each toast slice. Place toast slices, garlic sides up, on 4 plates; sprinkle each slice with 2 tablespoons cheese. Top each with 1-cup bean mixture and 1 tablespoon cheese.