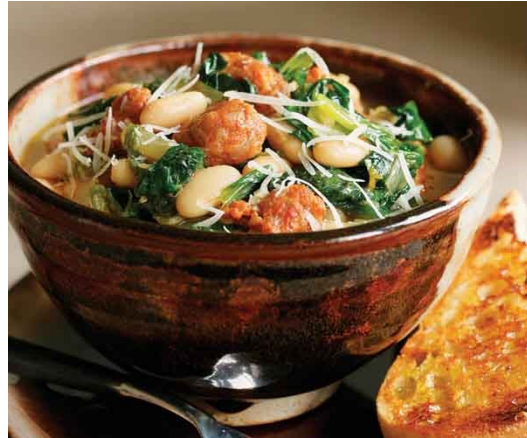


ESCAROLE WITH BACON AND WHITE BEANS

NAME OF DISH

INGREDIENTS

- 2 bacon slices, chopped
- 1 cup chopped onion
- 1 garlic clove, thinly sliced
- 6 cups chopped escarole
(about 2 [8- ounce] heads)
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 (14-ounce) can fat-free, less-sodium chicken broth
- 1 (16-ounce) can cannellini beans or other white beans, rinsed and drained



INSTRUCTIONS

1. Cook bacon in a large saucepan over medium heat until crisp. Remove bacon from pan with a slotted spoon, reserving 2 teaspoons drippings in pan; set bacon aside.
2. Add onion to drippings in pan; cook 2-3 minutes or until golden brown, stirring occasionally.
3. Add garlic; cook 2 minutes, stirring frequently. Add escarole, and cook for 2 minutes or until escarole wilts, stirring frequently.
4. Add sugar, salt, pepper, and chick broth; cook 15 minutes or until escarole is tender, stirring occasionally. Add beans; cook for 2 minutes or until thoroughly heated. Sprinkle with bacon.