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# Green and Saucy

## By Ellen Kanner

Serves 6 to 8.

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### INGREDIENTS

- 1 bunch kale, chard or dandelion greens
- 2 cup cooked white beans such as cannellini or navy beans (or 1 15-ounce can, rinsed and drained)
- 1 cloves garlic
- 1 lemon, zest and juice (about 2 tablespoons)
- 3 tablespoons olive oil
- sea salt and fresh ground pepper to taste

### INSTRUCTIONS

1. Blanch\* greens, rinse in cold water and drain. Blot dry.
2. Whizz the blanched kale in a food processor for a minute or until processed into small bits.
3. Greens will be very thick.
4. Add the white beans, garlic, lemon zest and juice and olive oil. Whizz again until uniform and winningly green. Season with sea salt and fresh ground pepper to taste. Should spread be thicker than you prefer, thin with a little more olive oil, water, vegetable broth or white wine.
5. Keeps covered and refrigerated for up to a week

\*Blanching, the technique of immersing heartier greens for a minute or two in boiling water, makes the leaves more tender and their color more vivid.