

Cheesy White Bean Bake with Garden Greens

20 minutes

Recipe by Ali Siagle



Ingredients

3 tbsp tomato paste	1/4 cup olive oil
2 cans white beans	3 cloves garlic, thinly sliced
1/2 cup boiling water	
Salt and pepper	
1/3 lb mozzarella, grated	



Instructions

1. Heat the oven to 475 degrees. In a 10-inch ovenproof skillet, heat the olive oil over medium-high heat. Fry the garlic until it's lightly golden, about 1 minute. Stir in the tomato paste (be careful of splattering) and fry for 30 seconds, reducing the heat as needed to prevent the garlic from burning.
2. Add the beans, water and generous pinches of salt and pepper and stir to combine. Sprinkle the cheese evenly over the top, then bake until the cheese has melted and browned in spots, 5 to 10 minutes. If the top is not as toasted as you'd like, run the skillet under the broiler for a minute or 2. Serve at once with washed and spun greens alongside. Drizzle the greens with a little olive oil salt and pepper or your favorite salad dressing.