

Stewed Collard Greens and White Beans

From [Martha Stewart](#)

12 ounces dry cannellini beans
1/4 c. extra-virgin olive oil
1 onion, finely chopped
4 cloves garlic, minced
1/2 t. red pepper flakes
1 bunch collard greens (about 2 lbs.), stems removed and leaves cut into 3-inch-thick strips
1 3- to 4-inch piece Parmesan rind
7 c. water
Coarse salt
2 T. red wine vinegar

Cover beans with 3 inches of water in a medium pot. Bring to a boil. Remove from heat and cover for 1 hour. Drain.

Heat oil in a large pot over medium-high heat. Sauté onion, garlic, and red pepper flakes until tender, about 4 minutes. Add collard greens in batches, stirring until wilted. Add beans, Parmesan rind, and water. Bring to a boil. Reduce heat and simmer, covered, until beans and greens are tender, about 1 hour 20 minutes. Season with salt and vinegar.

Crushed Red Potatoes with Winter Greens

From [Eating Well](#)

1 lb. greens such as collards, mustard greens, broccoli rabe and/or escarole, (8 cups)
2 lb. small red potatoes, scrubbed
1 T. extra-virgin olive oil
2 cloves garlic, minced
1/2 c. fat-free buttermilk
Salt & freshly ground pepper to taste

Remove tough fibrous [stems](#) and any wilted or yellow leaves from greens. Wash leaves well and cut into 1-inch pieces. Set aside.

Cook potatoes in a large saucepan of boiling salted water until tender, about 15 minutes. Remove with a slotted spoon and transfer to a

medium bowl. Crush with a potato masher or the back of a large spoon and set aside. Add the greens to the boiling water and cook until tender, 2-3 minutes. Drain and set aside.

Dry the pot, add oil and heat over medium heat. Add garlic and sauté until fragrant, about 1 minute. Add the cooked greens and toss with the garlic. Stir in the crushed potatoes and buttermilk. Season with salt and pepper.