

## **Cannellini Beans with Tomatoes and Greens**

*serves 4*

serve with a big salad and fresh [Weeknight No-Knead Bread](#) for a complete meal

1 tablespoon olive oil  
1/2 pound chicken Italian sausage, casing removed  
3/4 cup minced onion  
1 tablespoon minced garlic  
2 cups diced tomato  
4 cups cooked cannellini beans (2 cans), drained and rinsed  
1/4 cup dry white wine  
2 cups packed baby spinach  
3 tablespoons thinly sliced basil  
1 teaspoon salt  
1 teaspoon red wine vinegar  
freshly ground black pepper and red pepper flakes to taste

Heat 1 tablespoon olive oil in a medium dutch oven or pot over medium heat. Add sausage and break up the sausage into bite-sized pieces. When browned, use a slotted spoon to remove sausage from pan. Reserve.

Add the onion and saute while stirring occasionally until it becomes translucent. Add garlic and cook for 1 minute more, or until fragrant. Do not brown the garlic or it will become bitter.

Add wine to pan and stir to deglaze. Add beans, 1 1/2 cups of diced tomatoes, and reserved sausage. Season with salt. Heat until beans and sausage are hot and tomatoes just begin to break down. Add the spinach and the basil. Cook while stirring until spinach begins to wilt. Add remaining 1/2 cup of tomatoes and red wine vinegar. Stir and cook until just heated through. Serve warm.

**Note:** For a vegetarian option, simply omit the sausage. It will still be delicious.