

Tuscan White Bean Skillet

One pan, one meal, easy clean up. Enjoy!

xoxo,
Kristin

- 1) Warm olive oil in a large skillet over medium heat until shimmering. Add onions and cook for 3-4 minutes, until slightly softened. Add sun-dried tomatoes and garlic and cook for an additional 60 seconds, until fragrant.
- 2) Add beans, diced tomatoes, artichoke hearts, oregano, and thyme to the skillet. Stir to combine. Keep heat on medium, cover the pan, and cook for 8 minutes.
- 3) Uncover the skillet and add the kale, stirring for 2-3 minutes, until it wilts. Season with salt and pepper to taste and serve.

Recipe from:

<https://www.nourish-and-fete.com/tuscan-white-bean-skillet/>

Total time: 30 minutes