

### Late Summer Ribollita with Braised Butter Beans



1 pound of large white beans, butter beans or dried lima beans, soaked overnight  
1 bunch kale rinsed and chopped  
1 large onion diced  
1 whole clove garlic + 4 cloves minced  
1 large red pepper, diced  
2 medium zucchinis, chopped  
1 cup torn basil leaves  
1/2 cup robust, high quality extra virgin olive oil  
1/4 cup Gremolata Infused Olive Oil  
2 quarts chicken stock/broth or vegetable stock  
4 large tomatoes skinned, seeded and diced, or 1-28 oz. can diced tomatoes in juice  
1/2 cup grated Pecorino Romano Cheese  
1/2 cup chopped flat leaf parsley  
1 loaf of chewy crusty bread  
Fresh ground pepper and sea salt to taste.

After soaking the beans overnight, strain and rinse.

In a large stockpot heat 1/4 cup extra virgin olive oil over medium heat. Add the onion, and red pepper and sauté for about two minutes before adding the minced garlic. Sauté the garlic for another minute. Add the stock to the pot along with soaked and drained beans. Simmer on medium low, uncovered for about an hour until the beans are tender.

Meanwhile, preheat the oven to 400 F. Cut the bread in to 1" slices and brush liberally with remaining 1/4 cup of extra virgin olive oil. Toast the bread slices, oiled side up in a single layer on a baking sheet placed in the top rack of the oven for 12 minutes, or until golden brown. Cut the whole clove of garlic in half, and rub the toasted bread slices with the cut side of the garlic clove and set aside.

When the beans are almost tender, after about an hour of cooking, add the tomato and kale to the pot. Simmer for an additional 20 minutes, then add the zucchini and basil and simmer for an additional 5 minutes.

Place one toasted slice of bread in each bowl. Ladle the hot ribollita over the toasted bread. Finish each bowl with a drizzle of Gremolata Infused Olive Oil and a sprinkle of Pecorino Romano and a pinch of flat leaf parsley.

Serves 6-8 generously

Recipe creds: Veronica Foods Co.

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