



Quick Collard Greens and Beans Risotto

4 quarts water
1 tablespoon salt
1 pound chopped fresh collard greens (4-5 large leaves)
1 cup chopped spring onion (or regular onion)
3 large garlic cloves, minced
1 tablespoon olive oil
3 cups chicken broth
2 tablespoons all-purpose flour
1 (15.5-oz.) can cannellini beans, rinsed and drained
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 (3.5-oz.) bag SUCCESS Brown Rice (from a box of 4 bags)
1/2 teaspoon dried crushed red pepper
3/4 cup grated Parmesan cheese, divided
Garnish: 1/4 cup chopped fresh parsley

1. Bring 4 qt. water to a boil in a large Dutch oven. Add 1 Tbsp. salt, and stir until dissolved. Add collard greens to Dutch oven, and cook 2 minutes or until wilted. Drain greens in colander; rinse with cold water. Drain and pat dry with paper towels. Set aside.
2. Sauté onion and garlic in hot oil in Dutch oven over medium heat 3 to 4 minutes or until tender.
3. Whisk together chicken broth and flour; add to Dutch oven, and bring to a boil. Add cannellini beans, 1/2 tsp. salt, pepper, and collard greens. Simmer, uncovered, 5 minutes. Reduce heat to low, and stir in rice and red pepper. Simmer, stirring frequently, 10 minutes or until greens and rice are tender. Remove from heat, and stir in 1/2 cup Parmesan cheese.
4. Sprinkle each serving with remaining 1/4 cup cheese, and garnish, if desired. Serve immediately.