

Grillo Escarole and White Beans

Family: Kelly Grillo Doolittle School Yield: Approx 16 half cup servings

INGREDIENTS	6 SERVINGS				DIRECTIONS
	WEIGHT	MEASURE			
Cabbage cut into 1.5 in pieces		1 small head			<ol style="list-style-type: none"> 1. Wash hands for 20 seconds. 2. Use single use paper towel to dry. 3. In separate pot boil cabbage 10 minutes and then add escarole and bring to boil, simmer for about 20 minutes or so till tender. Drain $\frac{3}{4}$ of the water, reserve the rest. 4. Sautee garlic in olive or vegetable oil in a braising pan. 5. Add pepperoni and sautee 6. Add one can of puree beans and chicken broth, simmer 10 minutes. 7. Add Escarole, cabbage and reserved water, and 2nd can of beans (not pureed) 8. Add salt (and pepper) to taste, if needed. 9. Sprinkle parmesan cheese 10. Hold at a minimum of 140°F. <p>Leftovers must be chilled to 70 degrees with two hours and to 40 degrees within 4 hours.</p>
Escarole cut into 1.5 inch pieces		1.5 head small or one large head			
Fresh Minced Garlic		8 large cloves			
Oil, canola or olive oil		$\frac{1}{2}$ + cup			
Pepperoni		One stick diced or sliced			
White Kidney or cannelli beans not drained	One – 15 oz can pureed				
Chicken broth		32 ounces			
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Grated Parmesan or Romano Cheese		sprinkle			