

## Spanish White Beans with Spinach

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Gourmet | November 2009

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Yield: Makes 2 to 4 servings

### ingredients

1 cup diced onions (1 medium or half of 1 large onion)

½ cup sun-dried tomatoes, chopped (or spicy diced tomatoes (drained))

2 tablespoons extra-virgin olive oil

¼ teaspoon salt

¼ teaspoon pepper

¼ teaspoon garlic powder

¼ - ½ teaspoon sweet smoked paprika

2 cups white (cannellini) beans

½ cup water

10-ounces (bunch or bag) spinach, tough stems removed

### preparation

Cook onion and sun-dried tomatoes in 2 tablespoons of oil with salt and pepper in a shallow dutch oven over medium heat, stirring occasionally, until onion is browned, 6 to 8 minutes. Add garlic and paprika and cook, stirring, 1 minute. Stir in beans, water, spinach, and cook, covered, stirring occasionally, until spinach is wilted, about 5 minutes. If desired, season with additional salt and/or pepper and/or drizzle with 1 or 2 tablespoons oil.

### optional additions

2 strips of chopped cooked bacon

chorizo sausage

fresh thyme