

## Braised Cavolo Nero

The leaves of cavolo nero may be left whole when they're braised; they cook slowly into a luscious heap. Heat  $\frac{1}{4}$  cup extra-virgin olive oil in a wide pot over medium-high heat. Add 1 tbsp. fennel seeds, 1 tsp. red pepper flakes, 12 thinly sliced cloves garlic, and 2 finely chopped anchovy filets; cook until fragrant, 1-2 minutes. Add 1 qt. chicken stock; bring to a boil. Add whole leaves from 4 lbs. trimmed cavolo nero and kosher salt and freshly ground black pepper to taste. Cook, covered, stirring occasionally, until leaves are somewhat wilted, 4-5 minutes. Reduce heat to medium-low; simmer, covered, until very tender, 40-45 minutes more. Serves 4-6.