

BRAISED FENNEL AND WHITE BEANS



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PREP TIME: 10 MIN. TOTAL TIME: 25 MIN.

SERVES 4

For added flavor, prepare this dish in the same sauté pan in which the pork was cooked; remove any blackened bits with a paper towel first.

- 2 tablespoons extra-virgin olive oil
- 1 medium fennel bulb, trimmed, halved lengthwise and cut crosswise into $\frac{1}{4}$ -inch-thick slices (about 3 cups)
- 1 medium red onion, halved lengthwise and cut lengthwise into $\frac{1}{4}$ -inch-thick slices (about 2 cups)
- 1 can (15 $\frac{1}{2}$ ounces) white beans, drained and rinsed
- 1 cup homemade or low-sodium store-bought chicken stock
- 2 teaspoons coarsely chopped fresh oregano, plus whole leaves for garnish
- Coarse salt and freshly ground pepper
- 2 tablespoons red-wine vinegar
- 1 tablespoon unsalted butter, softened

1. Heat oil in a large, heavy sauté pan over medium-high heat. Add fennel and onion; cook, stirring occasionally, until tender and edges are brown, about 10 minutes.
2. Add beans, stock, chopped oregano, 1 teaspoon salt, and $\frac{1}{4}$ teaspoon pepper. Cook, stirring occasionally, until liquid has reduced by about half, 3 to 4 minutes. Stir in vinegar and butter; remove from heat. Garnish with oregano leaves.