



FAVE E CICORIE

(Fava Beans with Dandelion Greens)

SERVES 6

Many restaurants in Matera serve versions of this creamy fava bean purée topped with dandelion greens.

- 1 lb. small dried, shelled, and split fava beans (see page 100)
- 1 tsp. chopped thyme leaves
- 4 cloves garlic, halved
- 5 tbsp. extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. dandelion greens or escarole, ends trimmed, stems and leaves roughly chopped
- 1 small onion, thinly sliced
- ½ tsp. crushed red chile
- Juice of ½ lemon

1 Put beans, thyme, and garlic into a 4-qt. saucepan with 6 ½ cups lightly salted water. Bring to a boil and reduce heat to medium low; simmer, skimming occasionally, until tender, about 45 minutes. Transfer beans, cooking liquid, and 2 tbsp. oil to a food processor; pulse until smooth. Season with salt and pepper; set fava purée aside.

2 Meanwhile, bring a 6-qt. pot salted water to a boil. Add greens and cook until they're wilted but still bright green, about 2 minutes. Drain, reserving ¼ cup cooking liquid. Heat