Main dishes

Baked Feta with Greens and Beans

A slab of feta baked until soft and golden-edged in a bubbling dish of garlicky white beans, jammy cherry tomatoes, and wilted kale. Salty, creamy, and made for mopping with torn bread.

Time 50 min **Servings** 4

What you'll need.

- ☐ 480 g Cannellini beans, cooked and drained (about 2 cans)
- ☐ 300 g Cherry tomatoes
- ☐ 4 cloves Garlic, thinly sliced
- ☐ 60 ml Extra-virgin olive oil
- ☐ 1 tsp Dried oregano
- ☐ 0.5 tsp Red pepper flakes
- ☐ 120 ml Vegetable stock
- ☐ 200 g Feta, one block (vegetarian rennet), patted dry
- ☐ 200 g Lacinato kale, stems removed, leaves torn
- ☐ 1 whole Lemon, zested and juiced
- ☐ 0 to taste Salt and black pepper
- ☐ 300 g Crusty bread, for serving

Let's make it.

01 Heat the oven to 400°F (200°C). In a 23 x 33 cm baking dish, toss the beans, cherry tomatoes, garlic, 45 ml of the olive oil, oregano, pepper flakes, and stock. Season with a small pinch of salt (the feta will add plenty) and lots of black pepper. Spread in an even layer.

02 Bake uncovered for 15 minutes, until the tomatoes begin to split and the liquid is bubbling at the edges.

03 Nestle the feta block in the center. Toss the kale with the remaining 15 ml oil and a pinch of salt and pile it around the feta. Bake 15–20 minutes more until the kale is wilted with crisp tips and the feta is soft. Then switch to broil (high) for 2–3 minutes, watching closely, to brown the top of the cheese.

04 Grate the lemon zest over the top and squeeze over half the juice. Gently break up the feta with a spoon, swirling it into the beans and greens so it thickens the juices into a creamy sauce. Taste, add more lemon if needed, and serve with torn crusty bread.

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Servings are an estimate; check quantities in the source recipe.
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