

# Spinach & Artichoke White Bean Skillet

## Ingredients:

- 3. tsp extra-virgin olive oil
- 1 Tbsp. unsalted butter
- 1 large shallot, thinly sliced
- 5 large garlic cloves, thinly sliced
- 1 tsp. drained capers (optional)
- 1/4 tsp. crushed red pepper flakes
- 1 (14-oz.) can quartered artichoke hearts (preferably Cento), drained, chopped
- 1 tsp. (or more) kosher salt
- 1/2 tsp. (or more) freshly ground black pepper
- 4 cups packed spinach
- 2 (15.5-oz.) cans cannellini beans, drained, rinsed
- 1 cup heavy cream
- Large pinch of ground nutmeg
- 1/2 cup shredded Parmesan
- 1/2 tsp. finely grated lemon zest
- 1 tsp. fresh lemon juice
- Crusty bread slices, toasted, for serving



## Instructions:

### Step 1

- In a large cast-iron skillet over medium heat, heat oil and butter until butter melts. Cook shallot, garlic, capers (if using), and red pepper flakes, stirring frequently, until shallots are fragrant and just golden, 5 to 7 minutes.

### Step 2

- Stir in artichokes; season with salt and black pepper. Cook, stirring occasionally, until heated through, about 3 minutes. Add spinach and cook, stirring, until just starting to wilt, about 1 minute.

### Step 3

- Stir in beans, cream, and nutmeg. Reduce heat to medium-low and bring to a simmer. Cook, stirring occasionally, until flavors have melded and sauce is slightly reduced and glossy (sauce will continue to thicken as it cools), 10 to 12 minutes.

### Step 4

- Remove skillet from heat. Stir in cheese, lemon zest, and lemon juice until cheese is melted; season with salt and black pepper, if needed. Serve with toasted bread alongside.