

Greens Braised with Pancetta and Garlic

[Bonappetit recipe link](#)

Ingredients

- 1 Tbsp. extra-virgin olive oil
- 8 oz. pancetta, cut into 1½" pieces
- 12 garlic cloves, unpeeled
- ½ cup dry white wine
- 2 bunches kale, mustard greens, and/or collard greens, stems removed, leaves coarsely chopped
- Kosher salt

Recipe Preparation

- Preheat oven to 450°. Heat oil in a large ovenproof skillet over medium. Cook pancetta, stirring occasionally, until lightly browned on all sides, about 5 minutes. Add garlic and wine, increase heat to medium-high, and bring to a simmer. Add enough water to just cover pancetta (about 2 cups), return to a simmer, then transfer pan, uncovered, to oven. Immediately reduce oven temperature to 325°. Roast, adding more water if pan looks too dry, until pancetta is very tender and garlic is softened, 60–70 minutes.
- Carefully pluck out garlic and let cool slightly. Peel, then return cloves to skillet.
- Heat skillet over medium-low. Working in batches, add kale, stirring and folding into liquid in pan to encourage wilting, until all greens fit in skillet. Bring to a simmer and continue to cook, tossing occasionally, until greens are wilted and flavors have melded, 15–20 minutes. Season with salt.

Recipe by Almonds, Anchovies, and Pancetta by Cal Peternell with Permission from William Morrow Cookbooks, 2018

