

## **CHICKEN AND WHITE BEAN STEW**

(slightly modified from *The New York Times*)

1 tablespoons unsalted butter  
2 tablespoons olive oil  
1 shallot, finely chopped  
2 sage sprigs  
Salt and black pepper  
1 pound boneless, skinless chicken breasts  
4 cups chicken broth  
1 (15-ounce) can white beans, drained  
1 bunch spinach leaves, coarsely chopped  
fresh lemon juice to taste, for serving

In a large pot or Dutch oven, melt the butter and olive oil medium. When foaming, add the shallot and sage, season with salt and pepper. Cook, stirring often, until softened and golden. Remove the sage sprigs.

Add the chicken, broth and white beans. Bring to a simmer over medium heat, then reduce heat to low, cover the pot and simmer until the chicken is cooked through, 15 to 20 minutes, depending on the thickness of the meat.

Transfer the chicken to a bowl and smash some of the beans on the side of the pot. Stir the greens into the soup. Increase heat to medium and simmer, uncovered, while you shred the chicken. Use two forks to shred the chicken. Stir the chicken back in the soup and season to taste with salt and pepper, squirt the lemon juice right before serving.