

# Vegan Pane Cotto (AKA Italian Bread and Bean Casserole)

## Ingredients

- 4 TBSP. olive oil, separated
- 1 large onion, chopped
- 3-4 cloves of garlic, minced
- 2 stalks of celery, chopped
- 1 tsp. dried basil
- 1 tsp. red chili flakes
- ½ tsp. dried thyme
- 1 tsp. better than bouillon (or one cup vegetables broth)
- 1 tbsp. soy sauce
- 5 oz. arugula, spinach, or mix
- 15 oz can (about 1 ¾ cup) white beans
- 4-5 cups of stale hearty bread, cubed (divided)
- Fresh parsley, chopped
- 1 tbsp. nutritional yeast

## Steps

1. Preheat the oven to 375°F (190°C).
2. On the stovetop, heat 2 tbsp. olive oil. Add garlic and onions, and stir, cooking until fragrant. Next add the celery, and cook for another 1-2 minutes. Add the basil, red chili, thyme, bouillon, soy sauce, and 1 cup of water (if using vegetable broth, don't include water). Bring to a simmer, and then add the greens and beans, cooking until the greens have wilted. Take off the heat, and mix about half of the bread in, to absorb the broth and stir in a little fresh parsley.
3. Toss the remaining bread with 2 tbsp. olive oil, and the one tbsp. nutritional yeast, until they are well coated. Transfer the beans and green mixture into a glass baking dish, and lay the bread with nutritional yeast on top. Transfer to the preheated oven for about 20 minutes, until most of the liquid has been absorbed and the top bread is crispy. Garnish with fresh parsley, and serve.

