

INGREDIENTS:

- 4 red bell peppers, halved and seeded
- ¼ cup olive oil
- 4 onions
- 3 cloves of garlic, crushed
- 3 pounds pumpkin peeled, seeded, and cut into 1-inch cubes
- 3 cups chicken stock
- 6 ounces kale or cavalo cabbage cut into 2-inch pieces
- 2 - 15 ounce canned cannellini beans, rinsed and drained
- sea salt and freshly ground black pepper
- fresh Parmesan cheese , cut into shavings
- chopped red chile, optional

DIRECTIONS:

1. Put the peppers on a sheet pan and place under broiler until skins blacken. Transfer to a paper bag and let steam 5-10 minutes. Remove and scrape off and discard the skins. Cut each half into large chunks and set aside
2. Heat the oil in a large saucepan. Add the onions and sauté gently until softened and translucent. Add the garlic and sauté just until golden. Add the pumpkin and toss until covered with the flavored oil and lightly browned.
3. Add the stock and bring to a boil. Add the kale and reserved red peppers, return to a boil and simmer about 6 minutes.
4. Stir in the beans, add salt and pepper to taste, heat until bubbling.
5. Serve sprinkled with shavings of fresh Parmesan and chopped red chile, if desired.