

Kale Gratin

Ingredients:

- Kale, 2 bunches
- Shallots, 2 (or 1 small onion)
- Olive oil, ¼ cup
- Cream cheese, 4 ounces
- Sour cream, ¼ cup
- Bread crumbs, 1 cup
- Butter, 1 tablespoon
- Salt and pepper, to taste
- Other toppings as desired, 1/3 cup
(examples: shredded parmesan, parsley)

Method:

- Preheat the oven to 375 degrees.
- Clean kale, remove stems and shred to bite-sized pieces. Slice shallot or onion.
- Heat the olive oil in a large skillet over medium low heat. Add the kale and shallot and season with salt and pepper. Cook until tender, stirring occasionally, about 7 minutes.
- In a 9 x 9 baking dish, mix together the cream cheese, sour cream, kale and shallots. Top with bread crumbs (and any other toppings) and dot with butter. Bake until heated through and golden, about 7 minutes.

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