

Sesame Kale (Bon Appetit November 2013)

Submitted by Dan and Angela Atherton

This is our favorite kale recipe. Even my father, who only eats lettuce, enjoyed it. Serves 2-4.



Ingredients

- 1 Tbsp vegetable oil
- 1 clove garlic, thinly sliced
- 1 bunch Tuscan kale
- ½ tsp kosher salt
- ½ cup kimchi, chopped
- 1 tsp toasted sesame oil
- Fresh ground black pepper

Preparation & Serving

- Heat oil in large skillet over medium-high heat
- Add garlic, cook until softened (1 minute)
- Add kale, salt, and ¼ cup water
- Cover and cook, tossing occasionally, until leaves are tender and bright green (2 minutes)
- Mix in kimchi and sesame oil. Season with salt and pepper to taste and serve.



A 30th Anniversary Recipe