

# CHEESY CREAMED KALE

*Adapted from Whats Gaby Cooking*



## INGREDIENTS

3lbs kale (roughly 3 to 5 bunches),  
stems removed and leaves roughly  
chopped into 1 in pieces  
 $\frac{3}{4}$  olive oil  
Salt and pepper  
1 tbsp balsamic vinegar  
3 tbsp unsalted butter  
1 cup panko bread crumbs  
1 lemon, zested and juiced  
8 oz cream cheese at room temperature  
8 oz grated fontina cheese or white  
cheddar  
 $\frac{1}{2}$  heavy cream

## OPTIONAL ADDITIONS

- Bacon pieces
- Sauté garlic or shallot before kale
- A pinch of nutmeg

## INSTRUCTIONS

1. In a large bowl, toss the kale with  $\frac{1}{2}$  cup olive oil and a generous pinch of salt. Massage for 2 to 3 minutes until slightly softened.
2. Heat the remaining olive oil in a large pot or Dutch oven over medium heat. Add the kale in batches, stirring as it wilts. Cover and cook on medium low, stirring occasionally, until tender, about 20 to 30 minutes. Stir in the balsamic vinegar. If the kale starts to brown, lower the heat.
3. While the kale cooks, melt the butter in a small skillet over medium heat. Add the panko, season with salt and pepper, and cook until golden, about 3 minutes. Stir in the lemon zest and set aside.
4. Add the cream cheese to the kale in small pieces and stir over low heat until melted. Mix in the fontina, lemon juice, and heavy cream until smooth and creamy. Transfer the kale to a serving dish and top with the toasted panko. Serve warm

