

Winter Kale with Lemon and Olives

adapted from Food and Wine Annual Cookbook 2010

Serves 4

1 Tablespoon *each* butter and olive oil

1 bunch Kale (curly or dinosaur preferably)

1/2 cup thinly sliced yellow onion

1 clove of garlic, minced

1/4 cup chopped kalamata olives

zest of 1 lemon

2 Tablespoons chicken broth

1 Tablespoon fresh lemon juice

Rinse kale. Boil kale in salted water 3 minutes. Drain and coarsely chop. Saute onion in butter and oil until limp. Add garlic and saute for 1 minute. Add chopped kale and rest of ingredients (except lemon juice). Cook uncovered 2 minutes. Drizzle lemon juice over the top and serve.

This dish reheats well. Cool and cover. Warm in an oiled pan on medium heat when ready to serve. If it seems dry, add a bit of chicken broth.

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