

Crispy Kale with Garlic

CSA Member Leah

1 bunch kale
2 cloves garlic
2 T. olive oil
½ t. kosher salt
black pepper

Preheat oven to 425°F and position a rack to the upper 1/3 of the oven. Remove the stems of 1 large bunch of kale and tear into large pieces (about 10 cups).

Toss with sliced garlic cloves, extra virgin oil, salt, and pepper to taste. Pile onto a large shallow baking pan and roast until most of the kale is dark and crispy, about 15 minutes, stirring halfway through. Sprinkle with a squeeze of lemon juice. Serve warm or at room temperature.

Kale Salad with Cranberries and Almond Slices

CSA member Trisha

4-5 leaves curly kale
sea salt
2 T. extra virgin olive oil
1-2 lemons
dried cranberries
sliced almonds or pine nuts
tomatoes (optional)

Rinse kale, remove stems, and slice. Add olive oil and juice of 1 lemon to sliced kale. Sprinkle with sea salt and mix. Add dried cranberries and/or tomatoes, and nuts. Make ahead to let the lemon juice soften the greens.

Kale with Salmon

CSA member Moira

1 c. salmon or tofu
olive oil
2 T. barbecue sauce
kale

1 clove garlic

Cook up either some salmon or some tofu in a bit of olive oil. When it's cooked, top with 1 T. barbecue sauce. In a skillet, saute kale, clove of minced garlic and another tablespoon barbecue sauce until kale is tender (approx. 6 min).