



BRAISED BABY KALE WITH BACON

30 MINUTES

MAKES 2-4 SERVINGS

A warm, vinegary salad with bacon, baby kale, pecans and Parmesan cheese. It pairs perfectly with a pork or chicken main or is delicious served all on its own.

INSTRUCTIONS

In a large pan, over medium-low heat, place bacon and half of stock.

Cook uncovered 5-8 minutes until liquid has dissolved and fat has rendered, bacon will be lightly crisped. Using a slotted spoon, remove bacon from pan, reserving any remaining fat.

Add onion to pan and cook, stirring, one minute. Add garlic to pan and repeat. Add bacon back to pan. Add kale and remaining stock.

Cook 1 minute, stirring, until kale is wilted but still bright green. Remove from heat and stir in vinegar, season to taste. Top with pecans, Parmesan and Chili flakes and serve immediately.

Enjoy!

INGREDIENTS

1 Package of GoodLeaf Baby Kale

¼ Cup of Chicken Stock or Water, divided

2 Slices of Bacon, chopped

½ of a Small White Onion, peeled and sliced

2 Cloves of Garlic, peeled and minced

Salt and Pepper, to taste

Olive Oil

1 Tbsp of Apple Cider Vinegar

½ Cup of Pecans, toasted and chopped

½ Cup of Parmesan, shaved

Chili Flakes (optional), to taste



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