

MOLLY YEH – Girl Meets Farm Recipe



GARLICKY LEMON KALE

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Ingredients

- 2 tablespoons olive oil
- 3 cloves garlic, finely chopped
- 1 bunch kale, stems removed and cut into 1-inch pieces
- 1/2 cup almonds, slivered
- 1 lemon, cut in half
- 1/4 cup pecorino Romano cheese, thinly ribboned

To a large pan over medium heat, add olive oil and heat until shimmering. Add garlic and stir constantly, cooking until translucent and soft. Then, add kale and cook until tender, about 5 minutes, stirring to make sure all pieces are coated in the garlic and oil and get cooked through.

Meanwhile, heat a grill pan to medium high. Place lemon halves cut side down and allow to char, not moving until grill marks are visible. About 2 minutes.

In a second small pan over medium high heat, add almonds. Continue to move the pan and toast almonds for about 3 minutes until slightly golden brown and fragrant.

To serve:

Transfer kale to a bowl. Squeeze 1/2 of the lemon on top. Sprinkle with toasted almonds and pecorino shavings. Serve with additional lemon half on the side. Enjoy!