

# Chicken and Kale Casserole

*From – delish.com*

coarse salt  
ground pepper  
 $\frac{3}{4}$  lb (large) pasta shells  
2 Tbsp unsalted butter  
1 large yellow onion (diced medium)  
3 cloves garlic (minced)  
2 bunches (1  $\frac{1}{2}$  lb) kale (tough stems and ribs removed, leaves coarsely chopped)  
2 cups (from  $\frac{1}{2}$  rotisserie chicken) shredded or chopped cooked chicken  
1 container (48 oz) part-skim ricotta  
3 Tbsp (from 2 lemons) finely grated lemon zest  
 $\frac{3}{4}$  cup (2  $\frac{1}{4}$  oz) grated Parmesan cheese

- Preheat oven to 350 degrees.
- In a large pot of boiling salted water, cook pasta according to package instructions.
- Drain. Return to pot.
- In a large skillet, melt butter over medium-high heat.
- Add onion and garlic. Cook until onion is beginning to soften, 4 minutes.
- Add kale. Cover and cook until almost tender, about 5 minutes.
- Transfer to pot with pasta.
- Stir in chicken, ricotta, lemon zest and  $\frac{1}{2}$  cup Parmesan.
- Season with salt and pepper.
- Transfer mixture to a 9" x 13" baking dish.
- Top with  $\frac{1}{4}$  cup Parmesan.
- Bake until top is golden, 30 minutes.



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