

Skillet Potatoes with Greens

From – wholeliving.com

1 ½ lbs small potatoes, halved
coarse salt and freshly ground black pepper
8 oz kale, stems removed and leaves torn into 2” pieces
2 Tbsp extra-virgin olive oil
1 clove garlic, thinly sliced
pinch red pepper flakes

- Bring potatoes to a boil in a medium saucepan of well-salted water.
- Reduce heat and simmer until tender, about 10 minutes.
- Stir in kale and cook until wilted, 1 to 2 minutes.
- Drain.
- Heat oil in a large pan over medium-high heat.
- Add potatoes and kale.
- Cook, stirring, until potatoes are golden brown, about 5 minutes.
- Add garlic and red pepper flakes and cook about 1 minute.
- Season with salt and pepper.
- Serve warm or at room temperature.



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