

## KALE & POTATO GRATIN WITH KALE PESTO



Inspired by [Gourmet](#) and [101 Cookbooks](#)

### INGREDIENTS - Serves 4

2 bunches of kale  
2 lbs yukon gold potatoes, peeled and thinly sliced  
lemon (zest and juice)  
3 medium garlic cloves  
1 cup homemade breadcrumbs (approximate)\*  
1 tablespoon butter (Earth Balance to “veganize”)  
red pepper flakes  
salt & pepper

Preheat the oven to 400F.

Meanwhile, wash the kale, remove the tough stems and ribs, and coarsely chop. Reserve 1.5 cups of the chopped kale to make the pesto (see below). In a large nonstick skillet, over medium-high heat, add a couple slashes of olive oil, 2 cloves of garlic (minced), and cook until fragrant, about 1 minute. Add the chopped kale to the pan, along with a couple pinches of salt, a pinch of red pepper flakes, and a couple grinds of black pepper (all to taste). Toss everything together, and cook until the kale is just wilted, about 3-5 minutes). Remove from heat, and set aside until you're ready to assemble the gratin.

Make the kale pesto. In a food processor, combine 1 clove garlic, the reserved 1.5 cups of chopped kale, and some salt and pepper (to taste). Process until everything is coarsely chopped. Drizzle in a 1/4 cup of olive oil, and process until fully incorporated and smooth. Set aside.

Make your breadcrumbs (if you don't already have homemade ones on hand). Remove the crusts from a few slices of day-old rustic bread; tear into pieces, toss in the food processor, and pulse until coarse crumbs are formed. Melt 1 tablespoon of butter in a small pan. Remove from heat, and stir in the breadcrumbs, along with a pinch of salt, until the crumbs are lightly coated in the butter. Set aside.

Now you're ready to assemble the gratin. Lightly oil your baking pan or gratin dish. Arrange 1/3 of the potato slices in a slightly overlapping layer, and sprinkle with salt and pepper. In this order, top the potatoes with 2-3 tablespoons of the kale pesto (approximately 1/4 of the pesto), and then 1/2 of the sautéed kale. Sprinkle 1 teaspoon of lemon zest over the kale. Arrange another 1/3 of the potatoes on top, and sprinkle with salt and pepper. Top with 2-3 tablespoons of the kale pesto, the last of the sautéed kale, and another teaspoon of lemon zest. Arrange the final layer of potatoes on top, and sprinkle with salt and pepper. Top with 2-3 more tablespoons of kale pesto and, finally, the breadcrumbs. You should have several tablespoons of kale pesto leftover for garnish—stir approximately 1 tablespoon of lemon juice into the leftover kale pesto, and set aside until the gratin is done baking.

Bake the gratin at 400F for 40-50 minutes, until the potatoes are cooked through and the breadcrumbs are golden brown. Let cool for 10 minutes before serving. Top each serving of gratin with a drizzle of the kale pesto.

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