FRESH CONNECT
BUCKS COUNTY

recipe

ROASTED POTATOES & KALE

NAME OF DISH

INGREDIENTS

1 Pound Yukon Gold Potatoes chopped into bite sized pieces
2 cloves garlic, minced
2 tablespoon olive oil, divided
1/2 pound of kale (rinsed w/ stems/tough ribs discarded, and then roughly chopped)
Salt and pepper to taste

INSTRUCTIONS

Preheat oven to 450. In a large bowl, combine the pota-
toes with 1 tablespoon oil, minced garlic, salt, and
pepper. Transfer the potatoes to a baking sheet and
bake in the preheated oven for 15-20 min. In the same
bowl, toss the kale w/ remaining oil along with salt/
pepper. After potatoes have roasted, add the kale on
top of the potatoes. Return to the oven and roast for
another 10 minutes, or until kale is crisp. Serve the
potatoes and kale hot or at room temperature, season-
ing to taste if desired.

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