



# 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 potatoes 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, seasoning to taste if desired.

VISIT [BCOC.ORG](http://BCOC.ORG) FOR MORE RECIPES!



# 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 potatoes 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, seasoning to taste if desired.

VISIT [BCOC.ORG](http://BCOC.ORG) FOR MORE RECIPES!