

# Summery One-Pot Dish With Kale, Tomatoes and Cheese

Prep Time: 45 mins

Total Time: 1 hrs 5 mins

Servings: 4

## INGREDIENTS

2 pounds fresh kale

1½ cups water

1½ pounds potatoes, peeled and cut into quarters ( about 6 medium)

½ cup white wine

butter or margarine

2 onions, peeled and minced

1 garlic clove, peeled and minced

1 pound tomatoes, washed and quartered

1 tsp. chopped fresh basil or ⅓ tsp. dried basil

1 tsp. chopped fresh marjoram or ⅓ tsp. dried marjoram

1 pinch sugar (optional)

salt and pepper, to taste

½ lb grated Gouda cheese

## DIRECTIONS

Strip leaves from tough stalks and chop. Discard tough stalks. Chop leaves and tender stalks. Combine prepared kale with 1½ cup water. Bring to a boil. Add potatoes and wine. Simmer for 30 minutes or until very tender. Only a little liquid will be left.

Using a potato masher or electric mixer, beat until potatoes and kale are thoroughly blended. Set aside.

While kale and potatoes cook, melt 2 Tbsp. butter or margarine in saucepan.

When butter is lightly browned, add onions and garlic. Cook until onions are translucent. Now add tomatoes and herbs. Cook until tomatoes are soft.

Taste, and add sugar, salt, and pepper to season. Pour into a blender and blend to obtain a medium-thick sauce.

To assemble, butter a two-quart oven proof dish and layer the ingredients, beginning with the kale mixture, then tomato sauce, then cheese; repeat once more and top with cheese. Bake in preheated 350 degree F. oven until hot and bubbly, about 20 minutes.