

Curried Potatoes with Kale (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Kale’s natural affinity for potatoes shines through in this filling side dish. The squeeze of lime juice adds sparkle. If you like a more spicy flavor, increase the amount of curry powder.

Serves 4

2 lbs white, yellow or red potatoes, peeled

1 Tbsp canola oil

2 tsp curry powder

1 ½ cups chopped onion

salt to taste

1 ½ cups water

¾ lbs kale (about 6 cups, chopped)

freshly ground black pepper to taste

1 lime, cut into 6 wedges

Cut the potatoes into ¾ inch cubes and set aside

Heat a 10-12 inch skillet over medium heat. Add the oil and swirl in pan. Add the curry powder and cook for 1 minute, taking care not to burn it. Add the onions and sauté over medium heat for 5 minutes, or until they begin to soften.

Add the potato cubes and toss to coat with the curry and oil. Season lightly with salt, add the water, and bring to a boil. Reduce heat, cover, and simmer for 15-20 minutes, until the potatoes are tender.

Meanwhile, wash the kale well, then strip the leaves off the stalks. Discard stalks and chop kale into bite-size pieces. Bring 2 cups water to a boil in a 10-12 inch skillet that has a tight-fitting lid. Add the kale and cook, covered, over high heat, stirring occasionally, until tender, approximately 5 minutes. Remove and drain, saving the cooking liquid to drink.

Stir cooked kale with the potatoes. Heat through and season to taste with freshly ground black pepper and additional salt if necessary. Serve hot with a squeeze of fresh lime juice.