



Baked Kale with Vero Lucano Seasoned Breadcrumbs

Courtesy of Ilyse Rathet



Total Time: 55 minutes

Prep time: 15 minutes

Cook time: 40 minutes

Serves: 4

Ingredients

6 cups Fresh kale

1/2 jar **Vero Lucano Seasoned Breadcrumbs**

1/4 cup **MammaMia Extra**

Virgin Olive Oil

1/4 cup Fontina or asiago cheese, grated

2 Tbsp Finely grated parmigiano reggiano

Directions

Bring a large pot of water to a boil. Add kale. Allow to wilt, then remove from water and drain completely. Allow to cool.

When kale is cool, chop well.

In a large bowl, combine the cooked and chopped greens, bread crumbs, olive oil, and cheeses. Mix well. Place the mixture in a 9 x 9 square baking dish. Bake in a 350° F oven until well cooked, about 30 minutes. Serve topped with more olive oil, if desired.

Buon Appetito!