

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

AGLIO E OLIO WITH KALE & PARSLEY

Ingredients:

- 4 large bunches of kale, stems removed
- 5 garlic cloves
- ½ cup olive oil
- 2 tablespoons parsley, chopped
- Black pepper
- 12 ounces spaghetti or other long strand pasta
- Kosher salt
- Parmesan
- Red pepper flakes

Directions:

Step 1: Bring a large pot of salted water to a boil. Chop kale into 2 inch pieces, then add to pot to cook. Cook kale in boiling water until bright green and slightly softened, about two minutes. Using tongs, move kale to a colander and rinse under cool water, straining out any excess liquid. Keep the pot of water boiling, you can use it to boil your pasta later!

Step 2: Heat ½ cup of oil in a large heavy pot over medium. Cook the garlic cloves, stirring until sizzling, about 3 minutes. Season to taste with black pepper, then mash cloves with a wooden spoon until they break into small, rough pieces and soften. Add kale to the pot and stir often, for about 8 minutes. Season to taste with salt and pepper.

Step 3: Meanwhile, cook the pasta until al dente. Using tongs, transfer pasta into kale and add 1 cup of the pasta water. Cook again, tossing until sauce lightly coats pasta, about 2 minutes.

Step 4: Garnish pasta with parsley. Serve with parmesan and red pepper flakes.



Pair with Stolpman Syrah

Point phone camera at
QR Code for more info.

