



Sautéed Kale with Sundried Tomatoes

2 bunches kale, stems removed and leaves torn into bite size pieces
2 Tbsp. olive oil
2 cloves garlic, thinly sliced
Sun-dried tomatoes, julienne cut
Coarse salt and fresh ground black pepper

Heat oil in a medium-to-large skillet over medium heat. Add garlic and sundried tomatoes. Cook, stirring occasionally, until tender. Add kale in batches and toss to combine until kale is wilted. Season with salt and pepper, cover and cook, stirring occasionally for 5 minutes. Repeat until all kale is cooked and tender.