



# Just Recipes.

## Curried Potato Kale Galette

A versatile rustic vegetarian dish where vitamin-packed kale takes center stage.

### Ingredients

Serves 4-6

1 tbsp [15 ml] vegetable oil  
1 onion, finely diced  
2 cloves garlic, minced  
1 tbsp [15 ml] finely grated fresh ginger  
1 tsp [5 ml] ground cumin  
1 tsp [5 ml] garam masala  
½ tsp [2.5 ml] turmeric  
½ tsp [2.5 ml] salt  
1 pinch cayenne pepper  
8 cups [2 L] chopped kale (about 1 bunch)  
4 potatoes  
¼ cup [50 ml] butter, melted  
sea salt and freshly ground black pepper



### Method

In 8-inch [20 cm] nonstick ovenproof skillet, heat oil over medium heat. Cook onion, garlic and ginger together for about 8 minutes or until onion is softened. Add cumin, garam masala, turmeric, salt and cayenne pepper and stir until fragrant, about 2 minutes.

Add kale in big handfuls, stirring constantly and waiting until each batch is wilted before adding more (about 1 minute between each addition). Once all the kale has been added to the skillet, cook for about 3 minutes more, stirring occasionally. Transfer to a bowl. Do not clean the skillet.

Peel potatoes. Using mandoline or sharp knife, cut into paper-thin slices. Spread one-third of the potato slices on the bottom of the skillet you used to cook the kale and spices mixture, overlapping each slice a bit to create a beautiful pattern. Sprinkle potatoes with a pinch of sea salt and freshly ground black pepper. Top with half of the kale mixture. Repeat layers once. Top with remaining potatoes, pressing well to evenly distribute. Pour melted butter over top.

Bake in 425°F [220°C] oven for about 50 minutes or until potatoes are tender when pierced with a knife. (Make-ahead: Let cool for 30 minutes; refrigerate in airtight container for up to 2 days.)

Serve this hearty vegetarian galette in larger portions with a simple green salad, or complement it with a protein: grilled sausages, fried eggs or curried kebabs are just some of the great matches to this flavorful dish.

Recipe Credit: Adapted from Canadian Living Magazine

Photo Credit: Marie Asselin

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