



SIMPLE, FRESH FARM BOX MEALS

AUG 7, 2023

Simple recipes so we can eat well & support local agriculture

Sausage, Kale & Potato Skillet

YOU'LL NEED

- 6 fully cooked chicken sausage links - 1 in slice
- 2-3 C red potatoes - cut in half
- 1 yellow or white onion - thin slice
- 1 bunch Kale - remove stems, rough chop
- 1 tbs garlic - minced
- 1 lemon - juiced
- 2 tbs dried thyme
- 3 tbs extra virgin olive oil
- Salt & Pepper to taste
- Other seasoning - optional

ALL YOU HAVE TO DO

- Heat 2 tablespoons olive oil in a large 15-inch skillet over medium-high heat. Add potatoes (cut side down) and cook without stirring until they begin to turn golden brown. Stir and continue cooking until all sides are crispy, about 5-7 minutes. Depending on the size of your pan, you may have to do this in a few batches. Season potatoes with salt, pepper and thyme.
- Add another tablespoon of olive oil and the chicken sausage to the potatoes. Cook until all sides of the sausage are crispy, about 4-5 minutes. Once crispy, add onions and cook until just tender, stirring often, about 5 minutes.
- Reduce heat to medium and add the garlic, stirring until fragrant, about one minute. Add the kale. Stir often and cooking until the kale is wilted, about 3 minutes.
- Squeeze a lemon over the top of the dish and serve.
- *If the kale overcrowds the pan, remove the potato sausage mixture and sauté the kale by itself before adding everything back to the skillet.



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