



Braise

Lacinato Kale Tortilla with Salsa Verde

Serves 6 to 8

Tortilla

- 12 Whole Eggs
- ½ cup half and half
- 2 Yukon gold potatoes, peeled and sliced
- 2 cups of lacinato kale
- 3 cloves garlic, crushed
- ¾ cup cheese, fontina; grated
- 4 tablespoons extra virgin olive oil, divided
- Salt and pepper

In pan over medium heat sauté potatoes in 2 tablespoons of olive oil, place in 350 degree oven to finish cooking. Remove when al dente. In medium bowl mix eggs and cream until combined, add cheese and season with salt and pepper. In 10 inch cast iron pan over medium high heat, sauté kale in remaining olive oil, add garlic and cook until tender. Add egg mixture and potatoes to cast iron pan, place in oven for 20 minutes at 350 degrees. Cook until tortilla is set and golden brown on top. Remove from heat and let cool, serve at room temperature.

Salsa Verde

- 2 tablespoons capers, drained and chopped
- 2 anchovy fillets, chopped
- 3 Garlic cloves, crushed
- ¼ cup basil, chopped
- ¼ cup Italian parsley, chopped
- 2 tablespoons mint, chopped
- ½ bunch scallions, sliced
- ½ cup olive oil, extra virgin
- 1 teaspoon red pepper flakes
- ½ lemon juiced
- ½ lemon zested

Mix all ingredients together and toss well. Serve over tortilla.