Julia Turshen’s White Pizza-Style Kale: Recipe from the God’s Love Holiday Catalog

By Emmett Findley, Director of Communications

This is one of my absolute favorite recipes from my latest cookbook, *Simply Julia*. It’s a skillet of garlicky greens topped with ricotta and mozzarella, broiled until the cheese melts and browns. Then you sprinkle the top with all of my favorite pizza seasonings. You can use a pound of frozen kale instead of fresh kale if you’d like. Just defrost it before using and skip the water! I am sharing it because I think it’s the epitome of healthy comfort food—which is my favorite type of food to cook—something I have in common with God’s Love We Deliver. Serve with just about anything.

~ Julia Turshen

**White Pizza-Style Kale**

**Ingredients:**

2 tbsps extra-virgin olive oil
2 garlic cloves, minced
1 lb. kale (preferably lacinato), stemmed and coarsely chopped
3 tbsps water
½ tbsp Kosher salt
½ cup whole-milk ricotta cheese
½ cup grated fresh mozzarella cheese (from one 8oz. log)
½ oz. Parmesan cheese, grated (about 2 tbsp)
½ tsp dried oregano
½ tsp garlic powder
½ tsp crushed red pepper (optional)

Method:

1. Preheat oven to broil, with top rack about 6 inches from heat. Heat oil in a large ovenproof skillet over medium heat. Add garlic, and cook, stirring constantly, until it begins to sizzle, about 1 minute. Add kale and water; sprinkle with salt. Cook kale, stirring occasionally, until it's wilted, softened and water has evaporated, about 5 minutes.
2. Remove from heat. Top kale with dollops of ricotta and mozzarella.
3. Place skillet in oven and broil until mozzarella has melted and lightly browned, about 2 to 4 minutes.
4. Remove from oven. Sprinkle with Parmesan, oregano, garlic powder and crushed red pepper. Serve immediately.

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