



Artichoke, Kale & Ricotta Pie

Serves 4 to 6

Olive oil

4 eggs, beaten

8 ounces ricotta cheese

4 ounces Parmesan, grated

1 cup canned artichokes, finely chopped

1 bunch kale – any variety, rib removed and leaves roughly chopped

Salt and freshly ground black pepper

Preheat oven to 400°F. Grease a 9-inch cake pan lightly with olive oil spray.

In a large bowl, whisk together the eggs, ricotta cheese, and Parmesan. Roughly chop the artichokes and thinly slice the kale leaves - add to the cheese and egg mixture - season with salt and black pepper. Stir until combined.

Pour contents of bowl into the greased cake pan. Cook until custard-like mixture is set, about 40 to 50 minutes. Cool on a wire rack for 5 to 10 minutes and serve. Leftovers keep in the fridge for up to 4 days. They make a great snack or quick dinner with a side salad.

Compliments of The Kitchn