

Garlic Mashed Potatoes with Kale

5 Yukon Gold potatoes
1 to 2 T. olive oil
3 or more cloves garlic, smashed, peeled and coarsely chopped
1 bunch dino kale
1/2 c. Organic Valley milk
4 T. Organic Valley unsalted butter
salt and pepper to taste

Scrub potatoes, cut them into cubes, and boil until tender. Meanwhile, wash kale well and cut off thick stems. Cut or tear leaves into pieces. Heat oil in a large sauté pan. Add garlic and sauté for 3 minutes until slightly browned. Add kale and sauté until wilted. Drain potatoes and place back in pan. Add the butter and milk to the potatoes and mash until creamy. Add the kale, mix, and add salt and pepper to taste.