

Baked Penne & Kale

with Gruyere Béchamel & Arugula-Clementine Salad

In this gourmet casserole recipe, we're combining penne, kale and a rich béchamel sauce made with Gruyere (a mellow, creamy Swiss cheese). Then we're topping it with cheesy breadcrumbs and—for a bit of winter luxury—chestnuts, before crisping it up in the oven. The topping forms a savory crust while sealing in the moisture of the sauce, creating layers of varied flavors and textures. To round out the dish, we're tossing arugula with seasonal clementines, whose juicy segments make for perfect, sweet bites.



Ingredients

10 Ounces Penne Pasta
5 Ounces Gruyere Cheese
¾ Cup Milk
4 Cloves Garlic
3 Ounces Arugula
2 Clementines
1 Bunch Kale
1 Lemon

Knick Knacks

2 Tablespoons All-Purpose Flour
⅓ Cup Panko Breadcrumbs
⅓ Cup Grated Parmesan Cheese
⅓ Cup Roasted, Peeled Chestnuts

Makes 4 Servings

About 565 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Cook the pasta:

Preheat the oven to 475°F. Heat a large pot of salted water to boiling on high. Once boiling, add the **pasta**. Cook 8 to 9 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **1¾ cups of the pasta cooking water**, drain thoroughly. Rinse and wipe out the pot.

2



Prepare the ingredients:

While the pasta cooks, wash and dry the fresh produce. Peel and mince the garlic. Grate the Gruyere cheese. Remove and discard the kale stems; roughly chop the leaves. Finely chop the chestnuts. Quarter and seed the lemon. Peel the clementines; separate the segments.

3



Make the béchamel sauce:

In the pot used to cook the pasta, heat **2 tablespoons of olive oil** on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **flour**. Cook, whisking frequently, 30 seconds to 1 minute, or until golden brown and toasted. Add the **milk** and **reserved pasta cooking water**; season with salt and pepper. Cook, whisking occasionally, 3 to 5 minutes, or until thickened. Whisk in the **Gruyere cheese** until melted and thoroughly combined.

4



Assemble & bake the casserole:

Add the **kale** to the pot of béchamel sauce; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the kale has wilted. Stir in the **cooked pasta**; season with salt and pepper to taste. Transfer to a baking dish. In a medium bowl, combine the **breadcrumbs, Parmesan cheese and chestnuts**; season with salt and pepper. Stir in enough olive oil to moisten the mixture. Evenly spoon the mixture over the assembled casserole. Place the baking dish on a sheet pan and bake 8 to 10 minutes, or until golden brown and bubbly. Let cool for at least 2 minutes before serving.

5



Make the vinaigrette:

While the casserole bakes, squeeze the **juice of all 4 lemon wedges** into a small bowl; season with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **arugula** and **clementines**; season with salt and pepper. Add as much of the **vinaigrette** as you'd like (you may have extra). Toss to coat; season with salt and pepper to taste. Transfer to a serving dish. Serve the **baked casserole** with the **salad** on the side. Enjoy!