

Creamy Ricotta & Lacinato Kale Strata

with Apple & Endive Salad

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

It doesn't get much more satisfying than strata—a type of casserole that marries cubes of bread with eggs, cheese and milk, for a deliciously moist bite similar to that of a savory bread pudding. In this recipe, we're adding lacinato kale sautéed with red chile flakes, for a layer of earthiness (and a touch of heat) to balance the richness of ricotta. A cold-weather salad of apple, endive and almonds rounds it all out with refreshing crunch.



BLUE APRON WINE PAIRING:

Wooldridge Creek White Wine, 2015

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Ingredients



2
CAGE-FREE FARM
EGGS



2 cloves
GARLIC



3/4 cup
MILK



1 bunch
CHIVES



1
PUGLIESE BREAD
ROUND



1
GALA APPLE



1 bunch
LACINATO KALE



1
LEMON



1
WHITE ENDIVE

KNICK KNACKS:



3 Tbsp
ROASTED
ALMONDS



1/2 cup
PART-SKIM
RICOTTA CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☒ Preheat the oven to 375°F.
- ☐ Wash and dry the fresh produce.
- ☐ Large dice the bread.
- ☐ Peel and mince the garlic.
- ☐ Remove and discard the kale stems; finely chop the leaves.
- ☐ Cut off and discard the root end of the endive; halve lengthwise and separate the leaves.
- ☐ Thinly slice the chives.
- ☐ Roughly chop the almonds.
- ☐ Quarter and deseed the lemon.
- ☐ Core and thinly slice the apple. Place in a bowl and top with **the juice of 1 lemon wedge** to prevent browning.

2 Cook the kale:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, kale** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the kale is slightly wilted. Add **2 tablespoons of water** and cook, stirring occasionally, 1 to 2 minutes, or until the kale has wilted and the water has cooked off.
- ☐ Turn off the heat and stir in **the juice of 1 lemon wedge**. Season with salt and pepper to taste.

3 Start the strata:

- ☐ Crack the **eggs** into a large bowl and beat until smooth. Add the **cooked kale, bread, cheese** and **half the milk** (you will have extra milk); season with salt and pepper. Stir to thoroughly combine.

4 Bake the strata:

- ☐ Transfer the **strata mixture** to a baking dish. Bake 12 to 14 minutes, or until browned and cooked through. Remove from the oven and let stand for 2 minutes before serving.

5 Make the salad:

- ☐ Just before serving, in a large bowl, combine the **endive, apple, almonds, half the chives, the juice of the remaining lemon wedges** and a drizzle of olive oil; season with salt and pepper. Toss to thoroughly combine and season with salt and pepper to taste.

6 Plate your dish:

- ☐ Garnish the **baked strata** with the **remaining chives**. Divide between 2 dishes. Serve with the **salad** on the side. Enjoy!

