

GROWN-UP SHELLS AND CHEESE

"If you are catering to younger taste buds that might not appreciate the kale or chilies, mix up everything else, dish out some plain portions, then add the kale and hot stuff to the remainder for grown-ups."

Prep time: **30** minutes

Ingredients:

- 1 ¼ cups Safeway SLEECT Salad Fixin's Cheese and Garlic Croutons
- 12 oz kale
- ¾ pkg Safeway SELECT Verdi Conchiglie Pasta (16 ounce package)
- 1 tbsp minced or pressed garlic
- ½ tsp hot chili flakes
- 1 cup Safeway SELECT Verdi Extra-Virgin Olive Oil
- 1 tbsp lemon juice
- 1 container part-skim ricotta cheese (15 oz)
- ¾ cup vegetable or chicken broth
- ¼ cup Safeway Grated Parmesan Cheese
- Salt and pepper

Directions:

1. In a 6 - 8 quart pan over high heat, bring 4 to 6 quarts water to a boil. While water heats, place croutons in a heavy plastic food bag. Close bag and crush croutons with a rolling pin or your hand until coarse crumbs form. Set crumbs aside. Rinse kale; cut out and discard stems and tough centers of leaves. When water boils, add kale leaves and cook, stirring occasionally, until bright green and tender to bite, about 5 minutes.
2. With a slotted spoon, transfer kale to a colander to drain. Add pasta to water and cook, stirring occasionally, until barely tender to bite, about 10 minutes.
3. While pasta cooks, coarsely chop kale. In a 12-inch frying pan over high heat, heat garlic and chili flakes with olive oil just until fragrant but not brown, about 1 minute. Add lemon juice and kale and stir until liquid is evaporated, 2 to 3 minutes.
4. When pasta is done, drain it well, then return it to the 6 to 8 quart pan. Add kale mixture, ricotta cheese, ½ cup broth, and ¼ parmesan and mix well; if mixture seems dry, add a bit more broth. Divide mixture equally among 4 bowls and sprinkle equally with crouton crumbs. Add salt, pepper, and additional parmesan to taste.

Makes 4 servings.

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