

Freezable Stuffing with Kale and Caramelized Onions

Ingredients

1 pound loaf of bread, crusts removed, see notes above, torn into 1- to 2-inch pieces (8 to 10 cups)

1/2 cup extra-virgin olive oil

kosher salt and pepper to taste

4 tablespoons unsalted butter

2 cups sliced onions (from 1 to 2 onions)

8 ounces kale, see notes above, rough stems discarded, leaves sliced into ½-inch ribbons

1.5 cups homemade chicken stock or store-bought

1 egg

softened butter

Instructions

1) Preheat the oven to 400° F. In a large bowl, toss the bread with 1/4 cup of the oil; the bread will feel saturated. Season with salt and pepper to taste. Taste a cube of bread—it should be nicely seasoned. Spread bread onto a sheet pan in a single layer, reserving the bowl. Transfer to the oven and toast for 15 to 17 minutes, until golden. Set aside to cool briefly.

2) Meanwhile, in a large sauté pan, melt the butter with the remaining 1/4 cup oil over medium heat. Add the onions, season with a pinch of salt, and cook, stirring, for 15 to 20 minutes, or until the onions are soft and beginning to caramelize.

3) Meanwhile, place the kale in the reserved bowl, and when the onions have finished cooking, scrape them into the bowl over the kale, and toss to combine. Add the bread, and toss again. Add 1 cup of the chicken stock, 1/2 teaspoon salt, and fresh cracked pepper to taste. Toss to combine. Taste. This is when it's important to get the seasoning right — this should taste well seasoned, so adjust with more salt and pepper as needed. In a small bowl, whisk the remaining 1/2 cup of stock with the egg and add to the bowl. Toss to combine.

4) Grease a 9×13-inch baking pan with the softened butter and spread the mixture into it. Cover the pan with foil, transfer it to the oven (or see notes above for freezing), and bake the stuffing for 30 minutes. Uncover the pan and bake the stuffing for 15 to 20 minutes more, until the bread is golden and the kale is beginning to crisp. Remove the pan from the oven and let the stuffing stand for 10 minutes before serving it.