

KSB

From Kristine

This recipe I found on a blog I've read for years "A Cup of Jo." They titled it "This Dinner is so good, It has a nickname!" When I first read the recipe I wasn't totally convinced, but we made it once and it became a staple. Once Kurt and I started loving KSB we became KSB evangelists! What I love now is that there are at least 3-4 friend / family groups that now have KSB as part of their go-to dinner recipes. We get messages all the time, 'It's a KSB night!' We love it with spicy Italian sausage, two bunches of kale and two cans of beans to really get the ratio right"

INGREDIENTS

Ground sausage
Tuscan kale, chopped
Extra virgin olive oil
Salt and crushed red pepper
1 can cannellini beans, drained and rinsed
Lemon juice and zest
Parmesan cheese

Brown some ground sausage in a pan. Add chopped kale, olive oil, salt and pepper. Add a splash of water and cover, then cook until the kale is wilted. Stir in a drained, rinsed can of white beans and cook until everything is warm. Finish with the zest and juice of a lemon, and serve with parmesan cheese.