



# Sausage, Kale & Potato Skillet

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 25 minutes

Total Time: 35 minutes

## Ingredients

- 3 tbsp extra-virgin olive oil
- 24 ounces red potatoes, cut in half or quarters and boiled in salted water until fork tender (10 mins)
- salt & pepper, to taste
- 2 tsp dried thyme
- 6 fully cooked chicken sausage links, sliced 1-inch thick
- 1 small onion, thinly sliced
- 1 tbsp garlic, minced
- 1 bunch curly kale, ribs removed and roughly chopped
- 1 lemon, juiced, optional

## Instructions

Heat 2 tablespoons olive oil in a large 15-inch skillet over medium-high heat . Add potatoes (cut side down) and cook without stirring until they begin to turn golden brown. Stir and continue cooking until all sides are crispy, about 5-7 minutes. Depending on the size of your pan, you may have to do this in a few batches. Season potatoes with salt, pepper and thyme.

Add another tablespoon of olive oil and the chicken sausage to the potatoes. Cook until all sides of the sausage are crispy, about 4-5 minutes. Once crispy, add onions and cook until just tender, stirring often, about 5 minutes.

Reduce heat to medium and add the garlic, stirring until fragrant, about one minute. Add the kale. Stir often and cooking until the kale is wilted, about 3 minutes. If the kale overcrowds the pan, remove the potato sausage mixture and sauté the kale by itself before adding everything back to the skillet.

Squeeze a lemon over the top of the dish and serve.

*Recipe from Modern Proper*