



Holiday Side Dish: Cheesy Creamed Greens

with Crispy Breadcrumbs & Truffle Dust



40-50min



2 Servings

Creamy greens are a decadent addition to your table this holiday season, thanks to a little festive magic, a sprinkle of truffle dust, and three types of cheese. We simmer hearty kale in a dairy-rich sauce made with cream cheese, Parmesan, fontina, and truffle dust. Once the kale is tender, we top these cheesy greens with toasted panko breadcrumbs and fresh lemon zest to balance the richness of this luxe side dish.

What we send

- 1 medium yellow onion
- garlic
- ¾ oz Parmesan ⁷
- 1 lemon
- 2 bunches curly kale
- 2 (1 oz) cream cheese ⁷
- 2 oz shredded fontina ⁷
- ¼ oz truffle dust
- 1 oz panko ^{1,6}

What you need

- kosher salt & ground pepper
- neutral oil
- 5 Tbsp butter ⁷
- all-purpose flour ¹
- 1¼ c milk ⁷

Tools

- large pot
- microplane or grater
- small skillet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 27g, Carbs 24g, Proteins 14g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve and thinly slice **all of the onion**. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Remove **kale leaves** from stems; discard stems, then tear leaves into bite-sized pieces.



4. Add greens to béchamel

To pot with **béchamel sauce**, stir in **all of the cream cheese** until melted. Add **kale** and simmer over medium-low heat, covered, until kale is tender, about 15 minutes. Stir in **fontina**, **1 teaspoon truffle dust**, and **half of the Parmesan** until melted. Season to taste with **salt**, **pepper**, and more **truffle dust**, if desired.



2. Blanch greens

Reduce boiling water to a simmer. Submerge **kale leaves** in simmering water; cook until bright green and just tender, about 5 minutes. Drain kale and transfer to a large bowl with **ice water**. Allow to sit in water until kale is cool to the touch. Drain again and squeeze kale to ring out any excess liquid. Set kale aside until step 4.



5. Toast panko

While **greens** cook, heat **2 tablespoons butter** in a small skillet over medium-high. Add **panko** and cook, stirring frequently, until browned and toasted, 2-4 minutes (watch closely). Transfer toasted panko to a small bowl and stir in **remaining Parmesan**. Season to taste with **salt** and **pepper**.



3. Start béchamel sauce

Heat **1 tablespoon each of oil and butter** in same pot over medium. Add **onions** and cook, stirring occasionally, until soft and translucent, 7-9 minutes. Add **garlic**, **2 tablespoons butter**, and **1½ tablespoons flour**. Cook, stirring, until flour is toasted, and garlic is fragrant, about 1 minute. Stir in **1¼ cups each of milk and water**; bring to a simmer, then reduce heat to low.



6. Finish & serve

Finely grate **all of the lemon zest**, then cut **lemon** into wedges. Transfer **creamed greens** to a serving platter or bowl and garnish with **some of the panko and lemon zest**. Serve with **lemon wedges** and **remaining panko and lemon zest** on the side. Enjoy!