



Cheesy Kale Rice

Number of servings: 4
Preparation time: 15 minutes
Total time: 50 minutes

Ingredients:

- 1 cup brown rice
- 2 1/2 cups of water
- 2 teaspoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 bunch kale, chopped
- 1 cup cheddar cheese, shredded
- 3 tablespoons parsley, minced
- 1/4 teaspoon black pepper

Equipment Needed:

Cutting board

Knife

Mixing spoon

Measuring spoons

Measuring cups

Large Skillet

Medium pot with tight fitting lid



Directions

- Bring rice and water to a boil in a pot with a lid. Reduce heat to low and simmer, covered, until tender and most of the liquid has been absorbed, 40-50 minutes. Let stand 5 minutes, then fluff with a fork.
- While the rice is cooking, heat oil in a skillet. Add the onion and cook over medium heat, until onion turns translucent.
- Add the garlic and cook 2-3 minutes, stirring occasionally.
- Add the kale leaves and sauté 4-6 minutes, until leaves are wilted.
- Add the rice, cheese, parsley and pepper. Stir until combined and cheese is melted. Serve hot.

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Nutrition Facts

Serving Size 1 serving (305.13g) Servings Per Container 4

Amount Per Serving		
Calories 310	Ca	lories from Fat 60
		% Daily Value*
Total Fat 7g		11%
Saturated Fat	2g	10%
Trans Fat 0g		
Cholesterol 5mg)	2%
Sodium 310mg		13%
Total Carbohydra	ate	7g 2 %
Dietary Fiber 2	2g	8%
Sugars 3g		
Protein 14g		
Vitamin A 70%	•	Vitamin C 80%
Calcium 20%	•	Iron 10%

Remember to always wash vegetables before consuming them.

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