

## **Braised Kale with Cherry Tomatoes**

### **Ingredients**

- 2 tsp extra virgin olive oil
- 4 cloves garlic, thinly sliced
- 1 lb kale, tough stems removed and leaves coarsely chopped
- ½ cup vegetable stock or broth
- 1 cup cherry tomatoes, halved
- 1 T fresh lemon juice
- ¼ tsp salt
- 1/8 tsp pepper

### **Directions**

In a large frying pan, heat olive oil over medium heat. Add the garlic and saute until lightly golden, 1-2 minutes.

Stir in the kale and vegetable stock. Cover, reduce the heat to medium-low, and cook until the kale is wilted and some of the liquid has evaporated, about 5 minutes.

Stir in the tomatoes and cook uncovered until the kale is tender, 5-7 minutes longer.

Remove from the heat and stir in the lemon juice, salt, and pepper.

Serve immediately.