

## Kale and Feta Pie

### Ingredients

- 2 tablespoons olive oil, divided
- 1 clove garlic, thinly sliced
- 1 large shallot, thinly sliced
- 1 bunch kale leaves stripped (about 15 leaves), washed and thinly sliced
- ½ teaspoon smoked paprika
- 2 tablespoons parsley, chopped
- 5 large eggs
- Salt and pepper, to taste
- 1 cup crumbled Feta cheese, divided in two

### Directions

1. Heat the oil in a wide sauté pan. Add the garlic and shallot. Cook until golden. Add the shredded kale and sweat until it has softened, about 8 minutes.
2. Add the smoked paprika and parsley and cook for 1 minute. Then turn off the heat.
3. In a large bowl lightly beat the eggs. Add salt and pepper, to taste.
4. Pile the hot kale into the eggs and mix well.
5. Heat the remaining tablespoon of olive oil in an 8-inch cast iron skillet or other oven-safe pan. Pour in half the kale and egg mixture and sprinkle with half of the feta. Pour in the remaining kale and egg mixture, then top with the rest of the feta.
6. Cook over a medium-low heat on the stovetop until the egg starts to set then finish cooking under the grill for 8 to 10 minutes until set and browned.
7. Serve, cut into 26 small pieces.