

Kale with Pomegranate Molasses and Golden Raisins

Serves two

Ingredients

- 2 bunches of curly kale (about 12 oz. total), large stems removed, chopped into bite-sized pieces
- 2 tbsp. olive oil
- 2 cloves of garlic
- 1 tbsp. pomegranate molasses*
- 1 tbsp. balsamic vinegar
- Salt and pepper to taste
- ¼ cup golden raisins



Directions

- 1) Heat up the olive oil with the garlic in a large sauté pan. When the oil is hot, add the kale, pomegranate molasses, balsamic, salt and pepper.
- 2) Sauté for about 5 minutes over high heat, uncovered, stirring frequently, until the kale is tender.
- 3) Stir in the golden raisins and serve!

*Pomegranate molasses can be found at Middle Eastern grocery stores or on the internet. It adds a really nice sweetness and tanginess to many different dishes.