



FLOWERING KALE STUFFED BREAD

INGREDIENTS

1 lb pizza/bread dough
1-2 leeks
1-2 cloves garlic
1 bunch kale greens
2 tablespoons oil
1/2 lb mozzarella and/or provolone cheese
salt & pepper to taste



INSTRUCTIONS

Saute leeks, garlic, and kale in oil until tender. Add salt & pepper to taste. Let cool slightly.

Roll out dough as if you were making a pizza. Place sliced cheeses on center of dough, leaving at least 2 inches from the edge all the way around, then top with kale/leek mixture. Fold dough over itself to make the stuffed bread loaf. Add a few slits to the top to let steam escape while it's cooking or the dough will burst making a mess in your oven (it happened to me).

I let this rise for about 1 hr, then baked in a 400 degree oven for about 20 mins until the outside was slightly browned.

Enjoy!