

Potato & Kale Cakes with Spicy Aioli



Preparation and cooking time: 1 1/2 hours / Makes 12 cakes

INGREDIENTS

Aioli

- 1 cup mayonnaise
- 6 fresh garlic cloves, minced
- 1 tablespoon fresh lemon juice
- salt and pepper to taste
- 1/8 teaspoon paprika
- pinch cayenne pepper

Cakes

- 1 1/2 pounds unpeeled russet potatoes, scrubbed
- 1/2 pound FOXY-brand kale
- 1/4 cup whole milk
- 2 Tablespoons unsalted butter
- 1 teaspoon kosher salt, divided
- 1 teaspoon ground pepper, divided
- 3 1/2 Tablespoons olive oil, divided
- 1 cup onion, chopped
- 1 large garlic clove, finely chopped
- 1 Tablespoon fresh thyme, chopped
- 1/8 teaspoon ground nutmeg

PREPARATION

Aioli In a small bowl, combine all ingredients. Cover and chill several hours for flavors to blend.

Cakes Start a large saucepan of water to boil. Cut potatoes into 1-inch cubes; add to boiling water and cook about 25 minutes. For kale, cut center rib and stem from each leaf; coarsely chop leaves.

When potatoes are cooked, drain and return to same saucepan. Add milk and butter. Mash potatoes (with peel on) until smooth. Season with 1/2 teaspoon salt and 1/2 teaspoon pepper. Transfer mashed potatoes to a large mixing bowl to cool.

Heat, on medium, 1 1/2 Tablespoons oil in large deep skillet. Saute onion and garlic about 5 minutes, until onion softens. On medium-high heat, lightly stir or toss kale and thyme about 5 minutes, until kale wilts. Add kale mixture, 1/2 teaspoon salt, 1/2 teaspoon pepper and nutmeg to potatoes; blend.

When cool enough to handle, shape 1/4 cupfuls of potato mixture into 1/2-inch-thick patties. Arrange on rimmed baking sheet.

Heat, on medium-high, 2 Tablespoons oil in large nonstick skillet. Cook cakes, 3–4 minutes, until brown and crispy on bottom. Carefully turn over and cook, 2–3 minutes, until brown on bottom.

To serve, spoon aioli on top of each cake.