

SWEET POTATO RED ONION AND KALE GALETTE

INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

2 medium sweet potatoes, peeled and cut to 1/2 inch chunks

1 medium red onion, large dice

2 garlic cloves, minced

1 large bunch kale (or other greens... chard or spinach works too), stems removed and roughly chopped
salt and pepper to taste

1 teaspoon fresh thyme, stems removed and chopped

1/2 cup feta

Olive oil

You will also need a 9 inch cast iron (or over safe) skillet.

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then divide and flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat oven to 400F.

In a medium pan over low heat, heat a couple of tablespoons of olive oil. Add the kale to wilt, with a dash of salt and pepper. This should take 5-6 minutes and will reduce the amount of kale greatly. During the last 30 seconds of wilting the kale, add the garlic to the pan and sauté until fragrant. Combine the kale, the sweet potato and the onions and toss. Add in the fresh thyme and re-season if desired.

Spray the cast iron pan with cooking spray. Roll out dough to a roughly 13-14 inch round. Lay out pie crust onto skillet. Press the sides along the side of the pan, but just gently, because you will want to fold this part over the filling. Pour filling into the skillet and fold over the remaining dough, crimping as necessary. This will obviously not cover all of the filling. For the filling that is visible, do a little rearranging to make it prettier. Brush crust with olive oil before placing in the oven.

Bake the galette for 25 minutes. Remove from oven and sprinkle on the feta (mostly on the exposed veggies, but if some lands on the crust, that is ok too). Lower the oven temperature to 350F. Return to the oven for another 20 minutes or so, until the galette is golden. Test one of the sweet potatoes for doneness by piercing with a sharp knife or toothpick. Let cool for at least 10 minutes before serving.