

# CREAMY KALE

## INGREDIENTS

2 tbsp butter  
2 tbsp olive oil  
½ cup onion, diced  
2 bunches of kale, stems removed, leaves chopped  
1 cup heavy cream  
¼ tsp ground nutmeg  
salt to taste

## METHOD

Heat a large sauté pan over medium heat. Add butter and olive oil. Add onions and sauté until translucent.

Add kale, heavy cream, and nutmeg and simmer until the cream is reduced (thickened.) Season with salt and serve.