

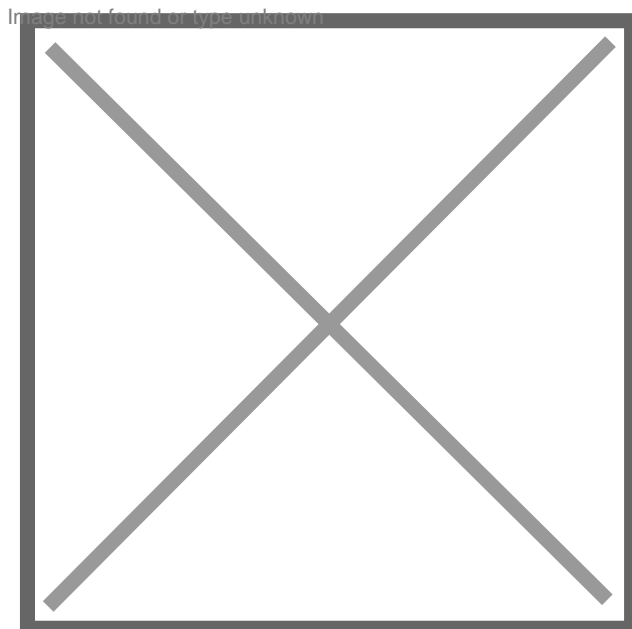
Cheesy Bean and Kale Bake

Ingredients

- 1 cup TOSTITOS® Original Restaurant Style crushed
- 1 tbsp olive oil
- 3 garlic cloves, minced
- 1/2 tsp red pepper flakes
- 220 g kale, torn and tough ribs removed
- 1/4 cup water
- 2 (425 g) cans no-salt added cannellini beans, drained and rinsed
- 1/4 cup part-skim ricotta cheese
- 1/3 cup grated Parmesan cheese

How to make it

1. Preheat oven to 350°F.
2. In a large (11 or 12-inch) ovenproof skillet, heat olive oil over medium heat.
3. Add garlic and red pepper flakes, sauté 1 minute.
4. Mix in kale and water; sauté 3–4 minutes or until kale starts to wilt a bit.
5. Turn off heat.
6. Mix in beans, ricotta, half of the Parmesan cheese (1/6 cup) and half of the crushed TOSTITOS® Restaurant Style Tortilla Chips.
7. Turn off heat.
8. In a small bowl, mix together remaining Parmesan cheese and crushed TOSTITOS® Restaurant Style Tortilla Chips.
9. Serve warm.



PREP
TIME
30 min



COOK
TIME
5 min



TOTAL
TIME
35 min



SERVING
4-6

Made with



TOSTITOS® Original Restaurant Style