

# Brussels Sprouts & Kale Sauté

Start to finish: 30 min – Makes 12 servings (½ cup each)

¼ pound thinly sliced hard salami, cut into ¼ -inch strips  
1 ½ teaspoons olive oil  
2 tablespoons butter  
2 pounds fresh Brussels sprouts, thinly sliced  
2 cups shredded fresh kale  
1 large onion, finely chopped  
½ teaspoon kosher salt  
1/8 teaspoon cayenne pepper  
¼ coarsely ground pepper  
1 garlic clove, minced  
½ cup chicken broth  
1 tablespoon balsamic vinegar

In a Dutch oven, cook and stir the salami in oil over medium-high heat for 3-5 minutes or until crisp. Remove to paper towels with a slotted spoon; reserve drippings in pan.

Add butter to the drippings; heat over medium-high heat. Add Brussels sprouts, kale, onion, salt, cayenne and black pepper; cook and stir until vegetables are crisp-tender. Stir in vinegar. Serve with salami strips.