

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



PREP
TIME

30min



COOK
TIME

5min



SERVES

4-6

FEATURING



HOW TO MAKE

DIRECTIONS

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