

# KALE and CHEDDAR STUFFING

*8 servings*

Definitely more “savory bread pudding”, this is an excellent stuffing for vegetarians (unfortunately the inclusion of cheddar, as the name would indicate, means it will not be as good without and therefore should not be vegan-ized). Definitely for the person who needs more excitement on the table, or maybe for someone who doesn’t want turkey at all and insists on having TWO types of stuffing on the table (me, that person is me).

**1 loaf of whole wheat, seeded or rye bread**

**6 Tbsp. unsalted butter**

**4 cloves garlic, sliced**

**1 large onion, sliced**

**1 bulb fennel, sliced**

**Kosher salt and pepper**

**2 Tbsp. olive oil**

**1 large bunch kale, stemmed, torn into small pieces**

**1 tsp. crushed red pepper flakes**

**2 Tbsp. chopped rosemary, thyme or sage**

**2 large eggs**

**3 cups vegetable, turkey or chicken broth**

**1 cup finely grated Parmesan cheese**

**½ cup grated cheddar cheese**

1. Tear the bread into large bite-sized pieces (crust and all) and place on a baking sheet. Let it sit out at least 6 hours, preferably overnight (if you don't have time for this, don't panic: just throw bread in a 325° oven, and toss occasionally until croutons feel pretty dry but are not toasted, about 30 minutes).
2. Melt the butter in a large skillet over medium-high heat. Add the garlic, onion, and fennel and season with salt and pepper. Cook, stirring occasionally, until the vegetables are totally softened, about 10 minutes. Transfer the mixture to a very large bowl. Heat the olive oil in same skillet over medium-high heat. Add the kale to the skillet by the large handful, adding more as it wilts down. Add rosemary, pepper flakes (if using) and season with salt and pepper. Cook until it's bright green and all wilted down, a few minutes, then add it to the fennel mixture in the bowl.
3. Crack the eggs into a bowl and pour the stock into another bowl. Whisk a little bit of the broth into the eggs. Then pour the egg mixture into the bowl with the stock. Season with salt and pepper.
4. Add the bread, Parmesan cheese, and cheddar cheese to the vegetables and mix. Drizzle the egg mixture over and using your hands, or a spatula or spoon, mix everything together. You want to be gentle yet firm — you don't want to mush the bread, but you also want to make sure the bread is absorbing all the wonderful things (for a perfect stuffing experience in every bite).
5. Preheat the oven to 425°F.
6. Transfer this mixture to a 9- by 13-inch baking dish (or any 2 ½- 3-quart oven-safe vessel) and cover with foil. Bake stuffing for 25-30 minutes then remove foil and return to oven for another 10-15 minutes to get the top all golden brown and crunchy (obviously the best part of the stuffing).