**Carol’s One Pot Kielbasa, Kale, and Potatoes**

My momma owned a business when I was growing up, so there were a lot of late-night work nights. There were also a lot of running through the door after a long day and still throwing dinner together. There’s just never enough time in the day, but my mom still pushed for family dinners together. She had a bunch of quick family recipes (hence the name) that she could throw together whenever she didn’t have a lot of energy to put a good dinner on the table. This recipe is one of hers and we made it a lot!

I know you saw Kale in the ingredient list and probably are turning up your nose, but the secret to this dish is the kielbasa. It’s why I don’t like to sub in turkey kielbasa. It may be healthier, but the flavor comes from the meat cooking down into the kale and potatoes…yum! It also never hurts when you melt butter over the whole dish before serving, season it well and serve with spicy mustard. It’s a flavor punch by the time you get done with it, and it’s a great way to get something green into the meal!

Let’s get cookin’…

**Ingredients:**

* 6-8 Russet Potatoes
* 1 Big Bag of Kale
* 2 Packages of Kielbasa (You Can Also Substitute Turkey Kielbasa)
* Salt and Pepper
* 1 Stick of Butter
* Optional: Serve with Spicy Mustard

**How to Make:**

* Scrub your potatoes and cut them into fourths.
* In a large stockpot, place your cut potatoes in the bottom of the pot. Add salt and pepper to your potatoes.
* Make sure Kale is washed…I buy a huge bag of pre-washed kale so I can skip this step and make this recipe even easier!
* Empty your large bag of kale into the pot next.  Add salt and pepper to your kale.
* Fill the stockpot with water about 2/3 full.
* Chop of your kielbasa into chunks and place on top of kale and potatoes.
* Put a lid on it and place on stove on medium-high heat.
* Bring to a boil and then take the lid off (if you skip this step, your water will boil over and burn to your stove…ask me how know!).
* Continue letting your pot boil until the potatoes are soft and the kale is cooked. Kale is cooked when it is soft, and turns are dark green.
* Drain the water from your pot.
* Take stick of butter and place on top. Allow to melt and use a spoon to mix in the butter.
* Should make about 7-8 servings!
* Serve with spicy mustard and Enjoy!

Ellis and Tyler would love to see how your family reacts to the kale, since Ellis was pleasantly surprised, he liked it…as you can see from the before picture below, he wasn’t really sure what to think!  Head on over to the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/) to share your QFR pics.

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Originally posted on [Carolbake.com](http://carolbake.com/)