

Quick & Easy

THE COSTCO WAY

Président® Feta Crumbles Chickpea & Kale Dinner

Makes 2 to 4 servings

Ingredients:

2 Tbsp extra virgin olive oil, plus more for drizzling
1 tsp cumin seeds
5 cups kale, cut into pieces
2 cups tomato sauce or marinara sauce
1½ cups canned chickpeas, drained, rinsed and toasted
1 Tbsp lemon juice, plus lemon wedges for serving
1 cup Président® Feta Crumbles or Président® Feta Chunk cut into 3 to 4½-inch planks
Ground pepper to taste
Pinch of red pepper flakes
Pita bread or baguette

Instructions:

Preheat oven to 375 F. Heat a 10- to 12-inch oven-safe skillet over medium. Add oil and cumin seeds. Sizzle gently for 1 to 2 minutes. Add kale in batches, letting each handful shrink and wilt before adding the next. Stir in the tomato sauce, chickpeas and lemon juice. Bring to a simmer. Nestle the feta crumbles or chunks into the sauce. Add ground pepper. Place skillet into the oven. Bake about 15 minutes, or until the feta has softened. Drizzle with oil (or water) and red pepper flakes. Serve with warm pita bread or sliced baguette and lemon wedges.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

