Chicken and Kale Casserole

From – delish.com

coarse salt
ground pepper
¾ lb (large) pasta shells
2 Tbsp unsalted butter
1 large yellow onion (diced medium)
3 cloves garlic (minced)
2 bunches (1 ½ lb) kale (tough stems and ribs removed, leaves coarsely chopped)
2 cups (from ½ rotisserie chicken) shredded or chopped cooked chicken
1 container (48 oz) part-skim ricotta
3 Tbsp (from 2 lemons) finely grated lemon zest
¾ cup (2 ¼ oz) grated Parmesan cheese

- Preheat oven to 350 degrees.
- In a large pot of boiling salted water, cook pasta according to package instructions.
- Drain. Return to pot.
- In a large skillet, melt butter over medium-high heat.
- Add onion and garlic. Cook until onion is beginning to soften, 4 minutes.
- Add kale. Cover and cook until almost tender, about 5 minutes.
- Transfer to pot with pasta.
- Stir in chicken, ricotta, lemon zest and ½ cup Parmesan.
- Season with salt and pepper.
- Transfer mixture to a 9” x 13” baking dish.
- Top with ¼ cup Parmesan.
- Bake until top is golden, 30 minutes.

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