

A Sutherland Belle

Creamy Artichoke, Kale & Rice Gratin

INGREDIENTS

- 2 (8.8 ounces) packets of [Ben's Long Grain Wild Ready Rice with Herbs](#)
- 1 (10-oz.) container of refrigerated Alfredo sauce (such as Giovanni Rana)
- 1 (8-oz.) pkg. cream cheese, softened
- 3 garlic cloves, finely chopped
- 2 tablespoons sherry vinegar
- 1 teaspoon grated lemon zest plus 1 Tbsp. fresh juice (from 1 lemon)
- ¼ teaspoon black pepper
- 3 (14-oz.) cans of quartered artichoke hearts, drained
- 4 cups packed chopped kale
- ¾ cup Italian seasoned panko breadcrumbs
- 2 ounces Parmesan cheese, grated (½ cup)
- 2 tablespoons olive oil
- Crushed red pepper, optional
- Chopped fresh parsley, optional

INSTRUCTIONS

1. Preheat oven to 400°F. Spray an 11- x 7-inch (2-quart) baking dish with cooking spray or grease with butter. Microwave rice according to package directions. Place in an even layer at the bottom of the prepared dish.
2. Whisk together Alfredo sauce, cream cheese, garlic, sherry vinegar, lemon zest and juice, and black pepper in a large bowl until smooth. Stir in artichokes and kale until evenly combined.
3. Spoon over rice into the prepared baking dish. Stir together breadcrumbs, Parmesan cheese, and oil in a small bowl. Sprinkle the mixture evenly in the baking dish. Bake in preheated oven until golden brown, about 15 minutes. Sprinkle with crushed red pepper and parsley, if desired.