



Kale Cranberry Salad

Cook Time: 15 Minutes

A delicious warm organic kale, shallot, carrot, cranberry & walnut salad.

Ingredients:

Kale, Cranberries, Walnuts, Garlic, Shallots, Blue or Feta Cheese, Lime

Things You May Need:

Skillet

Sharp Knife

Cutting Board

Salad Bowl

Ingredients are subject to
availability

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Ingredients:

shallot

1 garlic clove

kale

carrots

radishes

cranberries

walnuts

lemon

orange

herbs

Instructions:

1. Chop the shallot. Heat oil in a skillet over medium heat. Add the chopped shallot and cook, stirring until soft and golden.
2. Chop the garlic and kale. Add to the pan and cook for about 2 minutes, tossing.
3. Thinly slice the carrots and radishes. Combine cooked kale with carrots, radishes, cranberries and walnuts in a bowl. Make the dressing: mix together the juice of 1/2 orange and lemon, herbs, 1/4 cup olive oil and salt and fresh ground pepper. Toss dressing with salad until well combined.
4. Serve in a bowl, adjust salt & pepper as needed. Enjoy!