

KALE SALAD

INGREDIENTS

JUICE OF 1/2 ORANGE

1/2 SHALLOT, CHOPPED

1 TEASPOON HONEY

1/2 TEASPOON KOSHER SALT

1/4 TEASPOON RED PEPPER FLAKES

2 BUNCHES KALE, STEMS REMOVED, LEAVES SHREDDED OR FINELY CHOPPED

2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL

1/3 CUP SLICED ALMONDS

2 1/2 OUNCES PARMESAN, SHAVED WITH A PEELER

PREPARATION

IN A BOWL, WHISK JUICE, SHALLOT, HONEY, SALT AND PEPPER FLAKES. ADD KALE; TOSS WELL. LET SIT 20 MINUTES. MIX IN OIL. REFRIGERATE FOR UP TO 1 DAY, OR SERVE IMMEDIATELY. IN A DRY PAN, TOAST ALMONDS OVER MEDIUM HEAT, TOSSING CONSTANTLY, UNTIL COLOR DEEPENS, 1 TO 2 MINUTES. ADD ALMONDS, STRAWBERRIES AND PARMESAN TO KALE; SERVE.

PRESENTED BY: CHEF EMMA CURRIE