

Kale Salad



Recipe By Amber

Penney Farms Princess

INGREDIENTS

5 cups kale, chopped & stems removed
2 tangerines, peeled & segmented
¼ cup pecans
¼ cup pepitas
4 radishes, thinly sliced

Dressing:

½ cup extra virgin olive oil
¼ cup apple cider vinegar
¼ cup fresh orange juice
1 tablespoon Dijon mustard
1 tablespoon honey
1 teaspoon salt
½ teaspoon pepper

INSTRUCTIONS

Add all dressing ingredients to a large measuring cup and whisk until it's blended and emulsified. Set aside.

Remove the stems from the kale, and chop roughly. Put about 5 cups of the chopped kale into a large bowl.

Add the tangerine segments, pecans, pepitas, and radish slices.

Pour the dressing onto the kale and toss until everything is coated evenly.

Serve immediately, or store refrigerated in an air tight container for up to a week.