



What The Kale Salad

Ingredients

2 T avocado mayo
¼ cup fresh lemon juice
1-2 T apple cider vinegar
2 tablespoons Dijon mustard
1 tablespoon minced shallot
3 small garlic clove, finely grated
¼ teaspoon kosher salt plus more for seasoning
Freshly ground black pepper
2 large bunches of kale (about 1½ pounds total), center stem discarded, leaves thinly sliced
10 ounces brussel sprouts, trimmed, finely grated or shredded
½ cup extra-virgin olive oil, divided
⅓ cup almonds pre sliced or whole and chopped
1 cup grated Pecorino cheese (parmesan or Asiago will work) OPTIONAL (get the good stuff, not pre-grated)
¾ cup dried cranberries

Instructions

1. Combine lemon juice, mayo, Dijon mustard, shallot, garlic, ¼ teaspoon salt, and a pinch of pepper in a small bowl. Stir to blend; set aside to let flavors meld. Mix thinly sliced kale and shredded brussel sprouts in a large bowl.
2. Measure ½ cup oil into a cup. Spoon 1 T oil from cup into a small skillet; heat oil over medium-high heat. Add almonds to skillet and stir frequently until golden brown in spots, about 2 minutes. Transfer nuts to a paper towel-lined plate. Sprinkle almonds lightly with salt.
3. Slowly whisk remaining olive oil in cup into lemon-juice mixture. Season dressing to taste with salt and pepper.
4. Add dressing and cheese, almonds and cranberries to kale mixture; toss well to coat. Season lightly with salt and pepper.