

Honey, Grape, Garlic & Greens Warm Winter Salad

Recipe by © Alysha Melnyk 2018

Ingredients:

1/2 Cup Brussel Sprouts, Broken Apart

1/2 Cup Tatsoi, Torn into Pieces (substitute with spinach if you can't find Tatsoi)

1/2 Cup Kale, Torn into Pieces

1 Large Clove of Garlic, Minced

1/2 Cup of Red Grapes, Halved

1 Tablespoon Olive Oil

1/2 Cup Walnuts

2 Tablespoons Pumpkins Seeds

2 Tablespoons Goat Cheese Crumbles

2 Tablespoons of Dried Cranberries

Funny Farm Apiaries Vanilla Infused Raw Honey (*To Taste)

Instructions:

1. Combine the brussel sprout pieces, torn tatsoi, torn kale, minced garlic, halved grapes and olive oil in a large sauté pan over medium heat. Cook until everything softens slightly and is warmed through.
2. Top warmed salad with walnuts, pumpkin seeds and goat cheese crumbles. Top with dried cranberries and drizzle desired amount of Funny Farm Apiaries vanilla infused raw honey on top.
3. Enjoy!