## **Blueberry Kale Salad**

11 ingredients · 20 minutes · 6 servings



## Directions

- 1. In a large bowl, combine the kale, cucumber, celery, blueberries, spiralized beets, and pumpkin seeds.
- 2. In a mason jar, combine the olive oil, lemon juice, Dijon mustard, salt and pepper. Shake well.
- 3. Before serving, pour dressing over the salad and toss well. Enjoy!

## Notes

**Storage** Keeps well in the fridge for 4 days.

More Protein

Add a salmon fillet, grilled chicken breast, or lentils.

More Carbs Add cooked quinoa.

## Ingredients

- 210 grams Kale Leaves (chopped)
- 1 Cucumber (chopped)
- 4 stalks Celery (chopped)
- 296 grams Blueberries
- 2 Beet (peeled and spiralized)
- 56 grams Pumpkin Seeds
- 118 milliliters Extra Virgin Olive Oil
- 3 Lemon (medium, juiced)
- 5 grams Dijon Mustard
- 6 grams Sea Salt
- 725 milligrams Black Pepper

