



Kale Salad with Champagne Vinaigrette



Print This
(click)

INGREDIENTS

- 1 large bundle of Kale
- 1 1/2 cups dried Cranberries
- 1 1/2 cups Slivered Almonds
- 1 1/2 cups Parmesan Cheese
- Champagne Vinaigrette

DIRECTIONS

1. Wash kale thoroughly, spin dry. Lightly drizzle with olive oil and massage kale leaves to soften. Chop kale into bite size pieces.
2. Mix Kale, Cranberries, Almonds and Parmesan together.
3. Toss with desired amount of dressing before serving.

NOTES:

This will stay fresh for a day after being tossed with dressing, it will keep all week in the refrigerator if dressing is not added.

I use Girard's Champagne Vinaigrette.