

Cranberry Kale Salad with Almond Slivers

Ingredients

1 bunch kale
¾ cup grated parmesan cheese
1 ½ cup dried cranberries
1 cup sliced toasted almonds
¼ cup fresh lime juice
¼ cup olive oil
1 garlic clove chopped very fine
pepper to taste
salt to taste

Method

Wash the kale under running water to remove impurities
Dry the kale by shaking the leaves over a sink
Remove the stems from the kale leaves
Lay the kale leaves one on top of the other and chop them into small pieces
Add the kale to a large bowl
Add the remaining ingredients one at a time and toss together with a pair of tongs
Allow the salad to rest for ½ hour in the refrigerator before serving

René León Catering

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