

RECIPE

# Kale Citrus Salad



Ready in **15 minutes**

Serves **4 people**

## Ingredients

- 1 bunch of kale (stems off)
- ½ cup mandarins (1 mandarin- segmented)
- ¼ cup strawberries (quartered)
- ¼ cup blueberries
- ¼ cup chopped walnuts
- ¼ cup feta cheese crumbles (dairy-free feta Trader Joe's)
- 3 tbsp olive oil
- 2 tbsp balsamic vinegar
- 2 tbsp honey
- ½ tsp salt
- ½ tsp pepper
- ¼ tsp oregano

## Preparation

1. Place the bunch of kale in iced water for 5 minutes, wiping off excess dirt from each leaf during soak.
2. Thoroughly dry the kale and remove the leaves from its stem.
3. Wash all fruits and prepare for salad.
4. Chop walnuts.
5. Combine kale, mandarins, strawberries, blueberries, walnuts, and feta in a large mixing bowl.
6. In a separate bowl combine olive oil, balsamic vinegar, honey, salt, pepper, and oregano. Whisk thoroughly.
7. Pour dressing over salad mixture and toss.
8. Serve and enjoy!