

SHREDDED KALE SALAD

Serving Size: 2 - 3

SHREDDED KALE SALAD INGREDIENTS

- 3 cups kale, stemmed and shredded
- 4 Tbsp. bacon bits
- ½ cup shitake, thinly sliced
- 1 cup white mushrooms, thinly sliced
- ½ cup lemon mustard vinaigrette
- ¼ cup extra virgin olive oil
- ½ cup parmesan, grated
- 2 tsp. kosher salt
- 2 tsp. ground black pepper
- 2 Tbsp. celery leaves
- ½ cup parmesan, microplaned



LEMON MUSTARD VINAIGRETTE INGREDIENTS

- 2 Tbsp. Dijon mustard
- ¼ cup lemon juice
- 2 Tbsp. canola oil
- ¼ cup extra virgin olive oil

LEMON MUSTARD VINAIGRETTE METHOD

1. Combine Dijon mustard and lemon juice in a mixing bowl.
2. While whisking, slowly incorporate the canola oil and extra virgin olive oil until the dressing is emulsified.

SHREDDED KALE SALAD METHOD

1. In a mixing bowl, add kale, grated parmesan, bacon bits, lemon mustard vinaigrette, salt, pepper, and olive oil. Lightly toss to incorporate well.
2. Plate the salad and top with sliced button and shiitake mushrooms.
3. Garnish with microplaned parmesan, celery leaves and black pepper.

