

Chopped Kale Salad

Ingredients

- 1 bunch kale, finely chopped
- ¼ Cup white balsamic vinegar
- ½ Cup olive oil
- ½ Cup feta cheese, crumbled
- ¼ Cup sunflower seeds, toasted
- ¼ Cup golden raisins
- A few mint leaves, chopped
- ½ teaspoon salt
- ¼ teaspoon pepper

Directions

1. In a large mixing bowl, combine kale, balsamic vinegar and olive oil. Let sit for 10 minutes (this will help soften the leaves).
2. Add feta cheese, pine nuts, raisins, mint, salt, and pepper. Toss until well combined.
3. Serve and enjoy!

Chef's Choice: We like to add homemade croutons to our salad. They're easy to make! Roughly tear a small baguette into small pieces and 'fry' in a sauté pan with a good amount of olive oil until golden. Sprinkle with salt and toss into your salad.