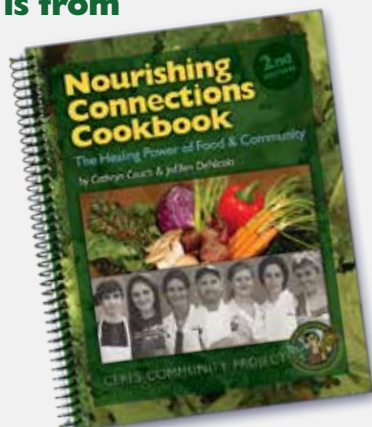


Do Ahead

- The kale can be prepared a day ahead of time.
- You can grate the cheese and squeeze the lemon juice a day ahead of time.

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Raw Tuscan Kale Salad with Garlic & Lemon

This salad is really delicious and requires no cooking. Try it on one of those warm summer days when you don't want to turn on your stove.

- 1 bunch kale, Tuscan or Lacinato preferred but really any kale will do!
- ½ clove garlic, pressed in a garlic press, or finely minced
- ¼ cup grated Pecorino, Romano or Asiago cheese
- 3 tablespoons olive oil
- 2–3 tablespoons fresh lemon juice
- ¼ teaspoon sea salt
- pepper to taste
- ¼ cup coarse fresh bread crumbs, diced small and then crumbled between your fingers

1. Remove the kale leaves from the stems and then slice the kale into thin ribbons. Place in a large bowl.
2. Combine the garlic with the cheese, olive oil, lemon juice, sea salt and pepper and whisk until it is creamy.
3. Pour the dressing over the kale and toss well.
4. Garnish the salad with bread crumbs, additional cheese and a drizzle of olive oil.

Makes 5–6 cups

