

PEACHY KALE SALAD WITH MUSTARD VINAIGRETTE

SALAD

6 cups fresh kale
2 fresh peaches
1 cucumber
1 cup cherry tomatoes
1/2 cup pecans
2 oz. soft goat cheese

VINAIGRETTE

1 garlic clove, finely diced
4 tbsp balsamic vinegar
1 tbsp honey
1 tbsp mustard
pinch of salt & pepper
1/4 cup olive oil

DIRECTIONS

Prepare vinaigrette by whisking together all ingredients but the olive oil in a small bowl. Slowly drizzle in the oil, whisking constantly until combined. Set aside.

Wash and dry kale, remove leaves from the tough midrib. Stack leaves and slice into thin, 1/4" wide slices. Place kale in a large bowl.

Wash, pit, and chop the peaches and add to bowl.

Dice cucumber and halve cherry tomatoes and add them to bowl.

Toss contents of bowl while adding vinaigrette to coat well.

Set bowl aside for 1/2 hour to an hour to let kale soften.

Toast the pecans by heating in a small skillet on medium high heat, stirring occasionally, until lightly browned and fragrant. Remove from heat to cool.

Crumble goat cheese and add it, along with pecans to bowl.

Toss lightly and enjoy. Serves 2-4.

