

Marie Saba

*from my kitchen to yours*

## Kale & Brussels Sprouts Salad

*Serves 4-6 as a salad course*

### Ingredients:

- 1 bunch curly kale, stems removed, washed and chopped (100 g)
- 1 1/2 cups (100 g) shaved Brussels sprouts
- 1/4 cup (35 g) roasted and salted Marcona almonds
- 10 dried apricots, quartered
- 1/4 cup (15 g) shredded Parmesan cheese
- 1/3 cup (71 g) extra virgin olive oil
- 1 Tablespoon (15 g) red wine vinegar
- 1 Tablespoon (15 g) fresh lemon juice
- 1 Tablespoon (11 g) stone-ground mustard
- Kosher salt, to taste
- Freshly ground pepper, to taste



### Instructions:

1. Place kale and Brussels sprouts in a large salad bowl. Add almonds, apricots, and Parmesan cheese.
2. To make dressing, in a small bowl, whisk together oil, vinegar, mustard, salt and pepper. Pour dressing over salad, toss, and serve.

### Notes:

- Kale can be chopped 1 day ahead. Store in the refrigerator wrapped in a paper towel and then placed in a Ziploc bag.
- If you can't find Marcona almonds, use another roasted, salted nut.

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