



## **MAKE-AHEAD KALE SALAD**

*Use any variety of kale – or a combo. If you'd like to keep this vegan, sub nutritional yeast for the Parm. I like the smokiness of the almonds, but any kind of toasted nut will do the trick. Be sure to add the nuts just before serving so they stay crunchy.*

- ¼ cup finely grated Parmesan cheese
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 cloves garlic, grated
- Salt and freshly ground black pepper, to taste
- 1 (7-oz) bunch kale, cleaned, trimmed and torn into bite-size pieces
- ½ small red onion, thinly sliced
- 1/3 cup golden raisins
- ¼ cup chopped smoked almonds
- Flaky sea salt, for garnish (optional)

In a large bowl, whisk the first 5 ingredients. Add the kale, onion and raisins, tossing well to coat. Let stand 30 minutes before serving. Refrigerate up to 3 days. Serve garnished with almonds and, if desired, a sprinkling of flaky sea salt.

**Serves 2-4.**

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