



Clementine Salad

Serving size

Ingredients:

- 1 head kale, chopped
- 1 small shallot or $\frac{1}{4}$ red onion, thinly sliced
- $\frac{1}{2}$ cucumber, thinly sliced
- Handful of fresh mint or parsley, roughly chopped
- 1 clementine, separated into segments

For the Vinigette:

- Zest and juice of 2 clementines
- 1 Tbsp honey
- 2 Tbsp apple cider vinegar
- $\frac{1}{3}$ cup olive oil
- 1 tsp Dijon mustard
- 1 garlic clove, minced
- Salt and pepper, to taste

Instructions:

1. In a small bowl or jar, whisk or shake together the clementine juice and zest, vinegar, honey, mustard, olive oil, and garlic. Season with salt and pepper to taste.
2. Taste and adjust for seasoning. Dressing will keep in a sealed container in the refrigerator for up to a week.
3. To assemble salad, add kale, cucumber, shallot, and parsley to a bowl. Add half the dressing and massage into kale leaves. Add clementine segments and toss.
4. Enjoy!