

# FAST & FESTIVE KALE SALAD

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## Ingredients

2 Bunches Curly Kale  
1 Orange  
2 Apples  
½ - ¾ Cup Dried Cranberries (3-4 ounces)  
2 ounces Kenny's Asiago Cheese  
1 Cup Quinoa (uncooked)  
¼ Cup El Majuelo Sherry Vinegar  
¼ Cup O.Liv Extra Virgin Olive Oil  
1 teaspoon Aussie Flake Salt

## Directions

Bring 2 Cups Water to a boil with 1 teaspoon Salt. Add dry Quinoa and reduce heat to low. Simmer for 10 minutes covered and then turn off heat, allowing Quinoa to steam in the pot for a further 5 minutes. Set aside to cool completely.

Wash Curly Kale and several changes of water and remove stems. Use dish towels to thoroughly dry. In a food processor, puree the Kale until finely chopped. Transfer to a large mixing bowl. Dice Apples and dress with a squeeze of Lemon Juice. Use a Microplane to remove just the finest of zest from Orange, set aside. Juice the Orange and then add ¼ Cup Sherry Vinegar and Extra Virgin Olive Oil into a pouring jug.

To serve, combine pureed Kale, Quinoa and dressing. Mix well and then arrange in a serving bowl. Top with Diced Apples, Dried Cranberries and then zested Orange. Use Microplane to grate Asiago cheese "snow" on top!