

# LACINATO & SAVOY SATAY SALAD

## WITH SAUSAGE & SUNFLOWER SEEDS

*The flavor is very savory and satisfying with sweet Savoy cabbage and toothsome Lacinato kale; and combined with pork sausage and crunchy sunflower seeds each mouthful is packed with yum. If you can find large asparagus, it is excellent grilled along with the sausage. Also, a teaspoon of finely chopped crystalized ginger added to the dressing makes for a delicious surprise in every bite!*

**Note:** *This salad does not improve in flavor or suited for keeping as leftovers once dressed and is best eaten in entirety.*

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### Ingredients

5 or 6 Lacinato leaves,  
washed and stems  
removed

½ large head of Savoy  
Cabbage

2 Tablespoons Peanut  
Butter

2 Tablespoons Bragg's  
Aminos or Soy Sauce

3 Tablespoons Orange  
Juice

4 x KLD farms Swiss  
style Bratwurst

6 Orca Asparagus, ends  
trimmed of tough  
whitish parts

¼ Cup Sunflower  
Seeds

### Directions

Cook sausages over medium heat in water gently in a small saucepan for 8 -10 minutes.

Meanwhile, slice kale and cabbage thinly and then across into small strips about 2 inches long and place in a mixing bowl.

Use a whisk to blend together peanut butter, soy and juice (and crystalized ginger if using) and set aside.

Drain sausages and pre-heat a grill to medium-high, then cook the asparagus and sausages for 5 or 6 minutes until you have some grill marks on the sausages and the asparagus is bright green and slightly softened.

Remove from heat and slice on a diagonal.

Pour dressing over vegetables and use tongs to thoroughly combine.

Arrange salad on plates, top with asparagus and sausage and sprinkle over sunflower seeds.

