

STRAWBERRY, RHUBARB & KALE SALAD

Ingredients

4 or 5 Red Russian Kale
Leaves, de-stemmed

4 Rhubarb Stalks

GDG Pineapple
Preserves

12 Strawberries, or
more!

Olea Olive Oil

Mitica Saba (Grape
Must Syrup)

Hepp's Lemon Salt

Directions

Turn on oven to 450F and prepare a baking sheet with parchment paper and some Pan-Spray.

Trim Rhubarb and slice into 2-inch sections, then transfer into a bowl with about a 1/3 Cup Pineapple Preserves- toss to coat.

Place in hot oven and cook for about 4 or 5 minutes- check after a few minutes so that the Rhubarb does not get too soft!

Meanwhile, slice Kale into strips about 1/4 inch wide and toss with Oil and a little Saba.

Slice Strawberries and place in bowl with Kale, finishing with Rhubarb, Lemon Salt and a drizzle of Saba on top.