

# Shaved Kale Salad and Roasted Chicken

Servings: 6

Cook Time: 20 minutes

## Ingredients:

- 1 bunch Lacinto Kale (washed, stems removed and chopped small)
- 1 cup cooked quinoa
- 1 cup cherry tomatoes (washed and halved lengthwise)
- 1/2 cup of walnuts chopped coarsely
- 4 tablespoons soft goat cheese
- 1/4 cup olive oil
- 4 tablespoons lemon juice
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon Mustard
- 1 shallot (minced shallot)
- 1 tablespoon honey
- 1/2 teaspoon salt

## Instructions:

1. In a small nonreactive bowl whisk olive oil, lemon juice, apple cider vinegar, Dijon mustard, shallot, honey, salt.
2. In a large glass bowl toss chopped kale, cooked quinoa, tomato, and walnuts. Drizzle with dressing add goat cheese crumbles and serve topped with roasted chicken.

## Notes:

Store leftovers without dressing to promote freshness.