

KALE GREEN SALAD

2 bunches of kale – picked and cut (dinosaur and curly kale or mix collards with kale)

½ t salt

1-2 T of the oil marinade from the sun-dried tomatoes

1-2 t red pepper flakes

3 garlic clove crushed or 1-2 Tbsp chopped garlic from jar

¼ c chopped onion (more or less...)

1 jar of sun-dried tomatoes packed in oil cut into strips (add any remaining oil from the cutting surface into the bowl) – note, most jars of tomatoes are 4-8 oz. so use as much or as little as you like.

1-2 T smoked paprika

Place greens in a very large bowl and massage in all remaining ingredients except the sun-dried tomatoes and smoked paprika. Place the sun-dried tomatoes on top of greens mixture and coat the tomatoes with the smoked paprika. Lightly massage the smoked paprika into the tomatoes and then massage everything together. Adjust seasonings and enjoy!!! This should keep for up to one week but it is doubtful the salad will last that long...

*With much love,
Yvonne Mickens*
