



## **KALE CHICKPEA SALAD with HONEYED ALMONDS & SMOKED PAPRIKA VINAIGRETTE**

*serves 2 for a main course, 4 as a side*

### **for the salad:**

#### **INGREDIENTS**

- 1 large bunch kale (any variety), center ribs removed and discarded, leaves torn into small, bite sized pieces
- Smoked Paprika Vinaigrette (recipe below)
- 1 roasted red bell pepper, cut into strips
- 1 15-ounce can chickpeas (garbanzo beans), drained and rinsed
- 1/2 cup Honey Roasted Almonds (recipe below)

#### **INSTRUCTIONS**

1. Marinate the chickpeas: Place chickpeas in a small bowl and pour 1 tablespoon of vinaigrette ovetop, stirring to coat. Set aside while you prep the remaining salad ingredients.
2. Put torn kale leaves into a large salad bowl. Pour in 1 tablespoon of vinaigrette and massage it into the kale with your hands for a minute or two, until kale begins to soften (it will soften in a good way and lose its bitter edge).
3. Add sliced roasted bell pepper, marinated chickpeas, and another tablespoon of vinaigrette, tossing to coat.
4. Divide salad among plates and sprinkle with honey roasted almonds. Pass extra vinaigrette at table.

## SMOKED PAPRIKA VINAIGRETTE

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*makes 1 cup*

### INGREDIENTS

- 1/3 cup sherry vinegar
- 1/2 cup extra virgin olive oil
- 2 tablespoons honey
- 1 teaspoon dijon mustard
- 1 teaspoon fresh oregano, finely chopped (or 1/2 teaspoon dried)
- 1 small shallot (about 2 tablespoons), finely chopped
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground pepper

### INSTRUCTIONS

1. Place all vinaigrette ingredients in a jar with a tight fitting lid and shake vigorously until emulsified.

## HONEY ROASTED ALMONDS

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### INGREDIENTS

- 1/2 cup raw almonds, roughly chopped
- 1 teaspoon honey
- 1 teaspoon olive oil
- big pinch kosher salt

### INSTRUCTIONS

1. Preheat oven to 350 degrees and line a baking sheet with parchment paper.
2. Whisk together honey, oil and salt in a small bowl. Add chopped almonds and stir to coat.
3. Spread almond mixture evenly on baking sheet and bake for 8-9 minutes until nuts are light golden, stirring once during baking. *Watch carefully to avoid burning.*
4. Allow to cool completely.