

Kale Salad with Meyer Lemon Vinaigrette

Salad:

4 cups chopped kale

1 avocado, sliced

½ cup cooked quinoa

½ cup pomegranate arils

½ cup chopped pecans

¼ cup crumbled goat cheese

To assemble the salad, place kale in a large bowl; top with avocado, quinoa, pomegranate arils, chopped pecans and crumbled goat cheese.

Vinaigrette:

¼ cup olive oil

¼ cup apple cider vinegar

Zest of 1 Meyer lemon

3 tablespoons freshly squeezed Meyer lemon juice

1 tablespoon agave

To make the vinaigrette, whisk together olive oil, apple cider vinegar, Meyer lemon zest and juice, and agave in a small bowl, set aside.

Yields: 4 servings.

Submitted by Steven Coker