

Kale Salad with Glazed Pecans, Strawberries and Poppyseed Vinaigrette

Servings: 10

INGREDIENTS

For Glazed Pecans:

- 2 c pecans
- 1 c sugar
- ½ t butter
- ½ t salt

For Salad:

- 12 c Cross Valley Farms[®] Shredded Kale Salad
- ½ c Italian parsley leaves
- 2 cartons strawberries, hulled and sliced
- 8 ea green onions, finely sliced
- 8 oz crumbled goat cheese
- salt & pepper
- 1 ½ cups poppyseed vinaigrette

PREPARATION

To make the glazed pecans, combine the sugar and pecans in a nonstick sauté pan over medium-low heat. Stir frequently, until the nuts are toasted and evenly glazed with melted sugar. Stir in the butter and sprinkle with salt. The butter will help the nuts separate. Pour onto a lightly oiled sheet pan and separate into singles.



To assemble the salad, in a large bowl gently toss together kale, parsley, strawberries, green onions, goat cheese and glazed pecans. Season with salt and pepper and dress with vinaigrette just before serving.

