

Kale Salad with Cider Sorghum Vinaigrette

Vegetarian, Vegan, Avoiding Gluten, Avoiding Milk

Ingredients

- 2 large bunches kale, finely chopped
- 2 cups shredded red cabbage
- 1 cup julienne carrots
- 1 cup cooked red quinoa, cooked
- ¾ cup dried cherries
- ½ cup sunflower seeds
- ½ cup pickled red onions

Cider Sorghum Vinaigrette

- ½ cup apple cider vinegar
- 3 tbsp sorghum
- 1 tsp Dijon
- ¾ cup olive oil
- Salt & pepper

Directions

1. Massage kale with 1 tbsp olive oil and ½ tsp salt for 2–3 minutes.
2. Whisk vinaigrette to emulsify.
3. Toss salad with all ingredients, saving some seeds for garnish, 30 minutes before serving.
4. Finish with seeds on top.