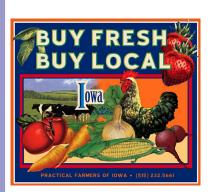
# Seasonal Spring Recipe

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**DUBUQUE COUNTY** 

# Fresh Kale Salad

This salad can be dressed well before it's served and it stays delicious over several days if kept in the refrigerator! Great for light, fast meals!

# **Ingredients:**

- ⇒ A1 large bunch of kale, sliced into ribbons
- ⇒ 6 small garlic cloves, minced
- ⇒ 2 oranges or 6 mandarin oranges, peeled and sectioned into bite sized pieces
- $\Rightarrow$  1 cup chopped walnuts
- $\Rightarrow$  1/2 cup dried cranberries
- $\Rightarrow$  1/4 cup sesame seeds
- $\Rightarrow$  1/4 cup pine nuts

### **Dressing:**

- $\Rightarrow$  Juice from 1/2 lime
- ⇒ 2 Tb Rice Vinegar
- ⇒ 2 Tablespoons tamari
- ⇒ 3 Tb Toasted Sesame Seed Oil

## **Directions:**

Mix the salad ingredients in a large bowl. In a small bowl, whisk together the dressing ingredients until combined. Drizzle the dressing over the salad and toss well. For the best flavor, let stand for about 30 minutes before serving.

Recipe adapted from Farm-Fresh and Fast Cookbook



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