

***Kale Salad with Apples, Mango, Crumbled Goat Cheese and
Toasted Almonds in Citrus Vinaigrette***

Ingredients (yield 6-8 servings)

4 oz	Kale, shredded fine
1 each	Apple (gala) julienne cut
1 each	Mango, julienne cut
2 oz	Goat Cheese, crumbled
½ cup	Almonds, sliced, toasted

Citrus Vinaigrette

Ingredients

1 each	Lemon, juiced
½ each	Orange, juiced
½ tsp	Lemon zest
1 tsp	Orange zest
2 tsp	mustard
1 tbl	Honey
1 tbl	Chives, chopped
1 tbl	Shallots, minced
¼ cup	Olive oil

Method

- Combine all ingredients in stainless steel bowl except olive oil, and whisk well
- Slowly whisk olive oil in steady stream until fully incorporated
- Adjust seasoning, refrigerate until needed
- Assemble ingredients for salad in large mixing bowl, drizzle with dressing, gently toss and serve

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