

VEGGIE GRILL'S ALL HAIL KALE SALAD



INGREDIENTS - (serves 8)

6 bunches kale
2 cups quinoa, cooked
2 cups corn salsa (recipe below)
2 cups red cabbage
8 oz walnuts
3 cups Ginger Papaya dressing

Ginger Papaya Vinaigrette (1 1/4 quarts)

1 oz fresh ginger root
1 cup lime juice
1 1/2 cups fresh papaya
1/2 cup rice vinegar
1 Tbs. sea salt
3 cups canola oil
1 1/4 cups evaporated cane juice

Corn Salsa (1 quart)

8 cups Roma tomatoes
1 cup red onion
1/2 cup cilantro
1 cup roasted corn
2 tsp sea salt
1 tsp black pepper
2 oz. lime juice

Kale:

Remove spines from kale and chop into 1" squares. Rinse kale in cold water and dry. Place kale in 3" rectangular container add dressing and Quinoa, toss thoroughly, make sure all kale is

coated. Refrigerate overnight

Ginger Papaya Vinaigrette:

Peel ginger root and papaya, combine with all ingredients to blender (except oil) blend until smooth. Slowly drizzle oil while continuing to blend until dressing emulsifies, add to container and refrigerate

Corn Salsa:

Chop cilantro, in large bowl combine all ingredients and mix well

Finished Kale Salad Procedure:

To prepare salad add 4 cups marinated kale to plate, swirl 2 ozs raw chopped cabbage around kale, topped with 2 ozs corn salsa, 1 oz walnuts and drizzle 2 ozs dressing topped with shredded carrot

<http://veggiegrettie.com/2011/04/15/jackpot-all-hail-kale/>