



Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Chickpea, Apple & Cheese Salad

Ingredients

LEMON VINAIGRETTE:

- 2 tbsp shallots, minced
- 1 garlic clove, minced
- 1 small lemon, juiced
- 1 1/2 tsp honey
- 1/2 cup extra virgin olive oil
- salt and pepper

SALAD:

- 1 bunch kale, ribs removed and torn into bite sized pieces
- 115-ounce can chickp<mark>eas, drain</mark>ed
- 1 small gala apple, cored and sliced into matchsticks
- ²/₃ cup crumbled goat cheese

Directions

LEMON VINAIGRETTE:

- 1. Place all ingredients, except oil, into a large mixing bowl and whisk together.
- 2. In a slow and steady stream, whisk in oil until fully incorporated.
- 3. Whisk in salt and pepper to taste.

SALAD:

- 1. Place kale over lemon vinaigrette and mix together until kale pieces are evenly coated and slightly softened.
- 2. Pour kale onto a serving platter or serving bowl and top with remaining ingredients.
- 3. Lightly season with pepper and toss everything together before serving.

Enjoy!

