Chickpea, Apple & Cheese Salad

**Ingredients**

**LEMON VINAIGRETTE:**
- 2 tbsp shallots, minced
- 1 garlic clove, minced
- 1 small lemon, juiced
- 1 ½ tsp honey
- ½ cup extra virgin olive oil
- salt and pepper

**SALAD:**
- 1 bunch kale, ribs removed and torn into bite sized pieces
- 1 15-ounce can chickpeas, drained
- 1 small gala apple, cored and sliced into matchsticks
- ⅓ 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!

Staten Island Children’s Museum