



Collard Green Salad

Adapted from <http://s.coop/1r0tu>

Ingredients

- 2 bunches collard greens, or kale, tough stems removed (about 1 lb)
- 2 Tbsp Driftless Organics Sunflower Oil
- ½ tsp sea salt
- Pepper, to taste
- 3-6 Tbsp lemon juice

Directions

- Stack leaves of collards (or kale) on top of each other and roll up tightly lengthwise, making a cigar-shaped roll. Cut as thinly as possible across the greens from one end of the roll to the other, making thin ribbons (this cutting technique is called chiffonade).
- Place greens in a large salad bowl. Drizzle with oil. Add salt, pepper, and lemon juice.
- Toss well.

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Ingredient checklist

PRODUCE

- Collard greens or kale

GROCERY

- Driftless Organics Sunflower Oil
- Lemon juice

BULK HERBS & SPICES

- Salt & Pepper

Serving Suggestions

To jazz up your collard salad, add crumbled feta cheese, toasted walnuts, grated turmeric, or thinly sliced colored sweet peppers. Give the salad an oriental twist by adding a teaspoon of toasted sesame oil and some sesame seeds.

Basically add any of your favorite, fresh ingredients that you would add to a fun salad and make this recipe your own!

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