



A blog by California Giant Berry Farms



Prep Time

10 Mins



Total Time

25 Mins



Servings

2



Calories
per serving

512

Strawberry, Kale & Fennel Salad

Ingredients

- 1/2 bunch curly kale, ribs removed, sliced very thin
- 1 bulb of fennel, sliced thin
- 10 strawberries, core removed, sliced thin
- 1/2 cup whole roasted almonds, chopped slightly
- 1/4 cup balsamic vinegar
- 1/4 cup extra virgin olive oil
- 1 T Dijon mustard
- Juice of 2 lemons
- Zest of 1 lemon
- Kosher salt
- Fresh cracked pepper

Instructions

Whisk together balsamic vinegar, extra virgin olive oil, and Dijon mustard, set aside.

In a medium bowl, toss shaved fennel with lemon juice and a generous pinch of salt, let marinate for approximately 15 minutes.

In a large bowl, mix sliced kale with the balsamic vinaigrette and lemon zest.

Add the marinated fennel, toasted almonds, lemon zest, and sliced strawberries, toss gently.

Season with salt and pepper to taste.

Enjoy!

