

# ALL HAIL KALE SALAD

## INGREDIENTS (Serves 8)

6 bunches kale  
2 cups quinoa, cooked  
2 cups red cabbage  
8 oz walnuts  
1 oz fresh ginger root  
1 cup lime juice (for dressing)  
2 oz. lime juice (for corn salsa)  
1 ½ cups fresh papaya  
½ cup rice vinegar  
1 Tbs. sea salt (for dressing)  
2 tsp sea salt (for corn salsa)  
3 cups canola oil  
1 ¼ cups evaporated cane juice  
8 cups Roma tomatoes  
1 cup red onion  
½ cup cilantro  
1 cup roasted corn  
1 tsp black pepper  
Shredded Carrot (for garnish)



## Preparing Kale:

Remove spines from kale and chop into 1" squares. (I bought mine pre-washed and pre-cut from Trader Joes). 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 Dressing:

Peel ginger root and papaya, combine with lime juice, rice vinegar, sea salt and evaporated cane juice to blender and blend until smooth. Slowly drizzle canola oil while continuing to blend until dressing emulsifies, add to container and refrigerate. Makes about 1 1/4 quarts

## Corn Salsa:

Chop cilantro, roma tomatoes, and red onion, in large bowl combine with roasted corn, sea salt, black pepper and lime juice. Mix well. Makes 1 quart.