

Citrus Kale Salad with Beets and Fennel

Prep time:

15 minutes

Yields:

4 servings

Ingredients:

1 bunch kale, Stems removed and leaves torn into bite-sized pieces

3 roasted beets, peeled and sliced

2 small oranges, peeled and sliced in circles

½ bulb fennel, thinly sliced

¼ cup pistachios

For the dressing:

1/4 orange, juiced

1/4 lime, juiced

1 tablespoon maple syrup

2 tablespoons extra-virgin olive oil

Salt and pepper to taste

Directions:

Make the dressing: Whisk the juices together with the maple syrup. Slowly drizzle in the olive oil. Massage kale into the dressing until soft. Toss remaining ingredients with the kale and serve immediately.