

RECIPE | TOMATOES

# KALE PASTA SALAD



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flavor®



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# KALE PASTA SALAD



**30 min**

**15 min** | **15 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 1 bunch** kale, chopped
- 8 oz** small mozzarella balls
- 4 oz** bowtie pasta, cooked & cooled
- 4 oz** mini fusilli pasta, cooked & cooled
- 4 oz** Parmesan, shaved
- ¼ cup** pine nuts
- Salt and pepper, to taste

- For the dressing:**
- 6** cloves garlic, minced
  - 1 cup** olive oil
  - ½ cup** lemon juice
  - 1 tbsp** lemon zest
  - 1 tbsp** fresh basil, chopped
  - 1 tbsp** fresh parsley, chopped
  - ½ tsp** kosher salt
  - 1 tsp** freshly ground black pepper

## DIRECTIONS

- 1** Add the pine nuts to a small skillet over low heat. Toast slowly for 3 to 4 minutes, tossing regularly. Remove from the skillet and set aside.
- 2** In a large skillet, heat the olive oil and garlic over low heat so that the garlic slowly infuses the oil, about a minute. When the garlic begins to sizzle, stir it around so it doesn't burn. When the garlic starts to turn golden, stir in salt and pepper.
- 3** Pour the oil mixture into a small mason jar. Add the lemon juice, lemon zest, basil and parsley, put the lid on and shake well.
- 4** Assemble salads by dividing dressing into 4 quart-size mason jars. Layer in pasta, tomatoes, mozzarella balls, pine nuts, kale and then Parmesan.
- 5** Put the lids on the jars and refrigerate until ready to eat.