

RECIPE | TOMATOES TOMATO KALE SALAD



For the Salad: 1 pint Pure Flavor® Juno Bites Red Grape

- Tomatoes, quartered
- 4 cups kale, thinly sliced
- 4 cups red cabbage, thinly sliced
 - 1 cup parsley, chopped
 - 1 Cup parsiey, chopped
- 1 Granny Smith apple, cored and diced
- 4-5 leaves of mint, minced
 ½ cup roasted almonds, roughly chopped
 1 pomegranate, seeds only

For the Dressing:

- 1 tbsp olive oil
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar
- 1 tsp water
- 1 pinch salt and pepper

DIRECTIONS

- 1. Slice tomatoes into quarters. Chop kale, cabbage, parsley, apple, and almonds to desired thicknesses.
- 2. Mix all salad ingredients in a large bowl.
- 3. Mix all dressing ingredients in a bowl and stir into salad.

