KALE, DATE, AND AVOCADO SALAD

IF: Gathering, January 2021

Original recipe from Martha Stewart Living

*GLUTEN-FREE | VEGETARIAN

Ingredients

coarse salt & black pepper bunch Tuscan kale (12 ounces) 1 1/3 cup olive oil 3 tbsp lemon juice 2 ripe, but firm avocados, halved, peeled, and cut into large chunks 1/3 cup pine nuts, toasted 2 ounces shaved Parmesan cheese 8 Deglett dares, pitted and cut into slivers

INSTRUCTIONS

- 1. Remove stems from kale and thinly slice leaves.
- 2. Place kale in a large salad bowl and add lemon juice and a few pinches of salt. Massage kale with your hands until kale feels slightly tender.
- 3. Add avocado, pine nuts, Parmesan, and dates to salad. Pour half of olive oil over the top and lightly toss.
- 4. Let salad sit for a few minutes, then add more olive oil, salt, and a few pinches of black pepper. Season, to taste.

THREE TIMES A DAY HE GOT DOWN ON HIS KNEES AND PRAYED, GIVING THANKS TO HIS GOD, JUST AS HE HAD DONE BEFORE.

DANIEL 6:10