

## Kale and Blackberry Salad with Lemon Agave Vinaigrette SERVES 4

4 cups chopped kale - spines removed 1 cup fresh blackberries 1 avocado, diced ½ cup chopped pecans, toasted\* ½ cup crumbled feta

## THE STEPS:

- Place kale, avocado, pecans and feta a large bowl
- Pour the dressing on top of the salad and gently toss to combine.
- Plate salad into servings
- Sprinkle the black berries between the plates
- \* Place chopped pecans in a small skillet over medium high heat and toss until fragrant and lightly browned.

## **Lemon Vinaigrette**

1/4 cup extra virgin olive oil
2 tablespoons white wine vinegar
1 tablespoon freshly squeezed lemon juice
1 tablespoon agave syrup or honey
½ teaspoon sea salt

## THE STEPS:

Place everything in a small jar with a tightly fitted lid and shake well.

THE LOVE: The blackberries are extremely fragile so it's best to think of them as more of a garnish rather than something to be tossed!