



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

HOLIDAY SALAD - *adapted from Martha Stewart's Lemony Kale Salad*

1 lemon, juiced
¼ cup extra-virgin olive oil
½ teaspoon sea salt
6 cups kale, ribs removed and coarsely chopped
½ cup Parmesan cheese, in large shards
¼ cup pistachios, shells removed
1 pomegranate, seeded
Freshly ground black pepper

THE STEPS:

- Place a heavy-bottomed skillet over medium-high heat.
- Add shelled pistachios and toss until slightly toasted.
- Remove from heat to a chopping board to chop coarsely - set aside.
- In a large bowl, whisk together lemon juice olive oil and salt until emulsified.
- Add kale and toss to coat.
- Using your hands, massage the lemony olive oil into the chopped kale leaves for 5 minutes. ***At this point the salad can sit for several hours or be served immediately.***
- Just before serving, add Parmesan, pistachios and pomegranate seeds.
- Season with freshly ground pepper and toss well.

THE LOVE: Be sure not to omit the kale massage or you'll end up with a very bitter salad.