RECIPE

Harvest Kale Apple Salad

This sweet and salty salad has a unique blend of flavors you will love!

Prep time: 20 minutes Makes: 4 servings

Source: Broom-Tioga BOCES, Rural Health Network

Ingredients

- 4 cup raw kale
- 1 cup of raw apples with skin
- 2 tablespoons lemon juice (bottled or canned or freshly squeezed)
- 1/4 cup dried cranberries
- 2 tablespoons honey
- ¼ teaspoon table salt
- ¹/₂ teaspoon ground black pepper
- 2 tablespoons olive oil

Directions

- 1. Chop kale and dice apples
- 2. Toss apples in 1/2 tablespoon of lemon juice
- 3. Make dressing by combining the rest of the lemon juice, honey, salt, and pepper.
- 4. Slowly add in oil until dressing thickens.
- 5. Add dressing to kale and toss.
- 6. Add apples and dried cranberries to salad mixture.
- 7. Salad is best if made a day before serving

Utensils Needed

- cutting mats
- sharp knives
- measuring spoons
- large bowl
- small bowl
- mixing spoon
- measuring cups



Small Changes, BIG Difference!



Nutrition Information

Serving Size: 1 1/3 cup	
Nutrients	Amount
Calories:	<u>160 g</u>
Total Fat:	<u>8 g</u>
Saturated Fat:	<u>1 g</u>
Cholesterol:	<u>0 mg</u>
Sodium:	<u>182 mg</u>
Total Carbohydrates:	<u>24 g</u>
Dietary Fiber:	<u>4 g</u>
Total Sugars:	<u>19 g</u>
Added Sugars:	<u>9 g</u>
Protein	<u>2 g</u>



SHOPPING LIST

Average total cost without oil and seasonings: \$7.49 Average cost/serving: \$1.87 Recipe makes: 4 Servings

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location.

Ingredients



Add 1 to Cart Green Kale, 1 lb. (avg.)



Add 1 to Cart Sweetened Dried Cranberries, 5 oz.







Add 1 to Cart Honey, 12 oz

My Cooking Notes



Add 1 to Cart Lemon Juice, 4 fl. oz.

SAVE TIME, SAVE MONEY

Produce Tips

- Kale with smaller leaves tend to be more tender and mild In flavor.
- Choose moist, not wilted/crisp kale that does not have small holes (signs of insect damage).
- Kale should be bright green in color with no yellowing or browning.

Similar Recipes

- Cut on costs by reusing these ingredients in other recipes found on snapedny.org, such as:
 - Fall Vegetable Salad
 - Massaged Kale Salad



SNAP-Ed is funded by USDA's Supplemental Nutrition Assistance Program or SNAP. This institution is an equal opportunity provide