



# tahini dream kale salad

ANYTIME | SERVES 4 | PREP: 10 MIN | TOTAL: 45 MIN

*Bursting with flavor, this salad delivers the perfect crunch in every bite, and provides a lightness and freshness during a season of hearty winter dishes.*

*Submitted by: Chef Melissa Peralta*

## GARLIC CONFIT

2 c peeled garlic cloves  
1-2 c olive oil

## TAHINI DREAM DRESSING

1 c tahini  
1 c spring water  
½ c robust maple syrup  
¼ c roasted garlic confit  
¼ c toasted sesame oil  
1 tbsp coconut aminos  
1 tbsp duxbury sea salt

## KALE SALAD

1 lb kale, rinsed & chopped  
1 small watermelon radish, peeled & chopped  
2 c tahini dream dressing  
Everything bagel seasoning (poppy seeds, sesame seeds, dried onion, sea salt)



## PAIRS WELL WITH

Roasted sweet potatoes or butternut squash

## EASY GARLIC CONFIT

Preheat the oven to 425°. Put garlic cloves in an oven safe dish (casserole, loaf pan, pyrex, etc.) that allows about 2" of space between the garlic and the rim. Pour olive oil over the garlic until it is completely submerged, but not floating in the oil. Roast for 20-30 minutes, or until the garlic is golden brown and bubbling.

## MAKE THE DRESSING

Place all dressing ingredients into a blender and blend until smooth.

## ASSEMBLE THE SALAD

Combine all of the kale with 1 cup of dressing in a large mixing bowl and use your hands to massage the dressing into the kale until it begins to tenderize.

Add additional dressing to taste and mix until thoroughly combined.

Top with chopped watermelon radish and everything bagel seasoning to taste, and enjoy!

