

Kale and Chickpea Salad with Honeyed Almonds and Smoked Paprika Vinaigrette

serves 2 for a main course, 4 as a side

for the vinaigrette:

- 1/3 cup sherry vinegar
- 1/2 cup extra virgin olive oil
- 2 tablespoons honey
- 1 teaspoon dijon mustard
- 1 teaspoon fresh oregano, finely chopped (or 1/2 teaspoon dried)
- 1 small shallot (about 2 tablespoons), finely chopped
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground pepper

for the salad:

- 1 large bunch kale (any variety), center ribs removed and discarded, leaves torn into small, bite sized pieces
 - 1 roasted red bell pepper, cut into strips
 - 1 15-ounce can chickpeas (garbanzo beans), drained and rinsed
 - 1/2 cup honey roasted almonds, store bought or homemade (recipe below)
1. Place all vinaigrette ingredients in a jar with a tight fitting lid and shake vigorously until emulsified.
 2. Add torn kale leaves to a large salad bowl. Pour 1 tablespoon of vinaigrette onto the kale leaves and massage with your hands for a minute or two until kale begins to soften (kale will wilt in a good way and lose its bitter edge).
 3. Add the sliced roasted bell pepper, chickpeas, and a tablespoon or two more of vinaigrette. Toss to coat.
 4. Divide salad among plates and sprinkle with honey roasted almonds. Pass extra vinaigrette at table.

Honey Roasted Almonds

- 1/2 cup raw almonds, roughly chopped
- 1 teaspoon honey
- 1 teaspoon olive oil
- big pinch kosher salt

Preheat oven to 350 degrees.

1. Line a baking sheet with parchment paper.
2. Whisk together honey, oil and salt in a small bowl. Add chopped almonds and stir to coat.

3. Spread almond mixture evenly on baking sheet and bake for 8-9 minutes until nuts are light golden, stirring once during baking. Watch carefully to avoid burning.
4. Allow to cool completely.