

Kale & Napa Cabbage w/ Citrus Champagne Vinaigrette

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Cooking With Carolyn

Ingredients

Yield: 2 to 4 Salads; About 1 Cup Vinaigrette

- 3 Cups Fresh Kale, shredded
- 2 Cups Fresh Napa Cabbage, shredded
- ½ Cup to ¾ Cup Cranberry, Raisin & Nut Trail Mix
 - (Example: Dried Cranberries, Golden Raisins, Almonds, Pepitas, and Sunflower Seeds)
- To Taste Kosher Salt
- To Taste Black Pepper

Citrus Champagne Vinaigrette

- 1/3 Cup Extra Virgin Olive Oil
- ½ Cup Orange or Citrus Champagne Vinegar
- To Taste Kosher Salt
- To Taste Black Pepper

Directions

Citrus Champagne Vinaigrette

Combine all of the ingredients in a shaker and shake vigorously. The ingredients may also be added to a medium size bowl and whisk to combine.

In a large bowl, combine the kale, cabbage, and trail mix. Add the desired amount of vinaigrette and toss. Serve chilled or room temperature.