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Pecan, Kale, and Parmesan Salad

Whip up this hearty fall salad for a weeknight or a special occasion.

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Yields:

8 serving(s)

Prep Time:

25 mins

Total Time:

25 mins

Ingredients

1 bunch curly kale, stems discarded and leaves torn into pieces

1 **Tbsp.** olive oil

Kosher salt and freshly ground black pepper

3 **oz.** Parmesan, crumbled (about 3/4 cup)

1 **cup** pecan halves, toasted

4 radishes, thinly sliced

1/2 avocado, sliced

2 **Tbsp.** pure maple syrup

2 **Tbsp.** apple cider vinegar

1 **Tbsp.** Dijon mustard

4 slices bacon

Directions

Step 1

Combine kale and oil in a serving bowl. Season with salt and pepper. Massage kale gently until leaves soften, 4 to 5 minutes. Top with Parmesan, pecans, radishes, and avocado.

Step 2

Whisk together maple syrup, vinegar, and mustard in a bowl. Cook bacon in a medium skillet over medium heat until crispy, 5 to 7 minutes. Transfer to a cutting board and chop. Add bacon and 2 tablespoons bacon fat to dressing and whisk to combine. Season with salt and pepper. Add to salad and toss to combine. Serve immediately.