

Kale Salad

W/ PECORINO & LEMON

1 bunch kale, washed and trimmed

2 lemons, juiced

4 ounces pecorino romano, grated

½ cup olive oil

Kosher salt & fresh black pepper

Serves 1 people

- 1 Roll several kale leaves lengthwise and using the point of a chef's knife, cut away the thick center stem and discard. Roll the remaining stack of deveined leaves into a tight cigar shape and slice into thin ribbons.
- 2 Toss the shaved kale with the cheese. Whisk lemon juice and olive oil and pour over the salad. Taste and season with salt and pepper. Let the salad sit at room temperature for an hour before serving.