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Lacinato Kale and Mint Salad with Spicy Peanut Dressing

Recipe Partner | February 2015

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(photo by: James Ransom)

yield:

active time: total time:

Serves 2 main course servings or 4 sides 30 minutes 30 minutes

ingredients

Lacinato Kale and Fresh Mint Salad:

- 1 bunch (large) lacinato kale, chopped very small, almost minced
- 1 cup fresh mint, minced
- 1 cup walnuts, chopped

Spicy Peanut Dressing:

- 3 tablespoons smooth natural peanut butter
- 3 tablespoons warm water
- 3 tablespoons rice wine vinegar
- 1 tablespoon pomegranate molasses
- 1 tablespoon soy sauce
- 1 teaspoon fresh garlic, minced

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- 2 teaspoons fresh ginger, peeled and minced
- 1 teaspoon sesame oil
- 1 teaspoon dried red chili flakes

preparation

Toss the chopped kale, chopped mint and the walnuts together. If you haven't made the dressing yet, do that next.

Put the peanut butter, warm water, garlic, rice wine vinegar, pomegranate molasses, soy sauce, minced ginger, sesame oil and red chili flakes into a blender and whirl away at high speed until everything is smooth.

Toss the dressing with the salad. Maybe not all at one time. Pour and toss about half of the dressing and then decide if it needs more.

This recipe was originally published on Food52 as "[Lacinato Kale and Mint Salad with Spicy Peanut Dressing](#)".

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