

# Kale and Swiss Chard Salad with Orange Ginger Vinaigrette and Pomegranate Seeds

1 1/2 T peeled and chopped ginger root  
1/2 tsp orange zest  
1/4 cup freshly squeezed orange juice  
4 tsp white balsamic vinegar  
1/4 tsp sea salt  
1/4 tsp freshly ground black pepper  
3 T extra virgin olive oil  
1/2 bunch kale, hard stems removed, thinly sliced (3 cups)  
1/2 bunch Swiss chard, hard stems removed, thinly sliced (3 cups)  
1 pomegranate, seeds removed (1 cup)  
1/2 cup freshly shaved Pecorino Romano cheese

To make the vinaigrette, place ginger, orange zest, orange juice, white balsamic vinegar, sea salt and pepper in a blender. Blend until all the ingredients are liquefied. With the motor running, gradually pour olive oil into the blender.

Place kale and Swiss chard into a large bowl. Toss with the vinaigrette. Top salad with pomegranate seeds and shaved Pecorino Romano cheese.

*Recipe By: Chef Ashley R. Van Cise, RDN, LD*



ATLANTA BOTANICAL GARDEN