

# Strawberry Avocado Kale Salad

**For vinaigrette:**

**2 T pecan oil**

**1-2 T white balsamic vinegar**

**sea salt and fresh cracked pepper to taste**

**¼ cup raw sliced almonds, toasted**

**For salad:**

**4 cups kale, finely chopped**

**1 ripe avocado, diced**

**1 cup strawberries, sliced**

**¼ cup crumbled goat cheese**

In small mixing bowl, whisk together 2 tablespoons pecan oil, 1-2 tablespoons white balsamic vinegar, sea salt and fresh cracked black pepper to taste.

In dry skillet on stovetop, toast ¼ cup raw sliced almonds for 3-4 minutes on medium heat until fragrant and light toasted.

In large bowl, massage chopped kale with 1 ripe avocado until coated. Drizzle kale with vinaigrette and toss. Add sliced strawberries, crumbled goat cheese and toasted almonds to serve.

2 – 4 servings

Prep Time: 10 minutes

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN