

Kale Citrus Salad

Ingredients

- 1 bunch Kale, Leaves Torn Off The Stalks
- 1 whole Jalapeno, Seeded And Sliced Very Thin
- 3 whole Tangerines Or Clementines (or 1 Orange), Peeled And Cut Into Chunks
- 4 ounces, weight Goat Cheese/chevre
- 1/4 cup Orange Juice
- 2 Tablespoons Olive Oil
- 1 clove Garlic, Pressed Or Grated
- 1 teaspoon Sugar
- Salt To Taste
- Black Pepper To Taste
- 1 Tablespoon (heaping) Sour Cream Or Plain Greek Yogurt

INSTRUCTIONS

- 1.) Grab bunches of the kale leaves and use a sharp knife to thinly slice them. Keep going until you have a big pile of finely shredded kale.
- 2.) To make the dressing, combine the orange juice, olive oil, garlic, sugar, salt and pepper in a small mason jar. Shake vigorously until all combined, then add the sour cream or yogurt and shake again until it's nice and creamy.
- 3.) Toss the kale in half the dressing for a minute or so, then add the jalapeno slices and citrus pieces. Toss again until combined. Add a little more dressing if it needs it
- 4.) At the last minute, break the goat cheese into chunks with a fork and toss it into the salad. Serve!