

Raw Kale and Spinach Salad with Warm Bacon Vinaigrette

Ingredients:

- 2 bags of Kale and Spinach
- 1/3 cup toasted nuts (such as walnuts, pecans or pepitas)
- 4 slices bacon
- 1 Tablespoons minced shallots
- 1/2 cup apple cider vinegar
- 1 teaspoons packed light brown sugar
- 1 teaspoon Dijon mustard

Directions:

Place the kale and spinach in a large bowl and top with the toasted nuts.

Cook the bacon in a large sauté pan over medium heat, reserving all drippings and leaving all crunchy bits in the pan. Transfer the bacon to a paper towel-lined plate.

Return the sauté pan over medium heat and add 1 tablespoon of the reserved bacon drippings back to the pan. Add the shallots and sauté 1 minute, stirring constantly. Whisk in the vinegar, mustard and brown sugar, scraping up any brown bits on the bottom of the pan. Remove the vinaigrette from the heat and season with salt and pepper.

Chop up the reserved bacon and add it to the bowl with the kale and nuts. Toss the kale and spinach with the warm dressing and serve immediately.

Feel free to toss in cheese, such as shredded parmesan or crumbled gorgonzola.