

RABBIT FOOD

CREDIT: CLEMENT CHAN, OWNER/CHEF TORAFUKU

INGREDIENTS

Buttermilk dressing:

1 can anchovies
5 cloves garlic
1 tbsp grainy mustard
1 cup buttermilk
1 cup grape seed oil
1 tbsp lemon juice

Kale Salad Mix:

4 bunches kale, mix & match varieties, washed
1/2 red onion thinly sliced
2 cups sungold tomatoes
(other varieties work too)

2 cups snow peas
(cleaned and cut on a bias)
1 cup shaved parmesan
2 tbsp lemon zest
salt and peper to taste

DIRECTIONS

Add anchovies,garlic,mustard,lemon juice and buttermilk in a blender. On medium speed, stream in grapeseed oil until emulsified.

Mix kale, onions,tomatoes, peas and lemon zest in a bowl and toss with buttermilk dressing.

Add lemon zest and salt and pepper to kale mixture. Mix well.

Place salad in desired serving bowls, place desired amount of shaved parmesan onto each salad.

Serves 8.

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