

## Italian Shredded Kale Slaw

### Ingredients:

1 ½ Tbsp	Fresh Lemon Juice
2 Tbsp	Extra Virgin Olive Oil
½ tsp	Kosher Salt
¼ tsp	Ground Black Pepper
8 cups	Finely Sliced Kale
¼ cup	Dried seedless Currants
¼ cup	Finely Shredded Pecorino-Romano Parmesan Cheese

### Directions:

- In a glass measuring cup, whisk together lemon juice, olive oil, salt, and ground black pepper.
- Remove the thick stems and finely slice or shred Kale.
- Place **8 cups** Kale in a large bowl.
- Pour oil mixture over shredded Kale ; toss to coat.
- Mix in dried seedless currants
- Mix in Pecorino-Romano Parmesan cheese
- Toss thoroughly before you serve
- Add more cheese, currents, salt and pepper according to your taste.

**TIP:** If you have some leftovers, it weathers well in the refrigerator for the next day. In fact, I love to take a large platter of fresh spinach leaves; top them with the remaining Kale Slaw; and top them with top chopped Roma tomatoes. The Kale will act as your salad dressing.