



Refreshing Summer Watermelon Kale Salad

Ingredients:

- 2 (3 ounce) pkg. lime gelatin
- 1-1/4 cups boiling water
- 1-1/2 Tablespoons fresh lemon juice
- 1-1/2 Tablespoons olive oil
- 1/2 tsp kosher salt
- 1/4 tsp ground black pepper
- 6 cups finely sliced or shredded kale
- 3 Tablespoons dried seedless currants
- 6 cups small chunks fresh seedless watermelon
- 1-1/2 ounces crumbled goat cheese or as desired
- 3 to 4 Tablespoons coarse chopped pistachio nuts or as desired

Directions:

Line 8-inch dish or pan with release foil. Place dry gelatin in medium sized bowl; stir in hot water; stir until completely dissolved; place in refrigerator about 4 hours or very firm.

Whisk together lemon juice, olive oil, salt, and black pepper in a large glass measuring cup.

Place shredded kale in a large bowl; pour oil mixture over kale; toss to coat; stir in currents. Place in refrigerator until serving.

Place small watermelon chunks in large bowl to drain excess juices.

To serve: In a large bowl, combine well drained kale and well drained watermelon chunks.

Cut firm gelatin into cubes; place in bottom of large salad bowl.

Spoon the well drained kale watermelon over the gelatin. Toss lightly.

Sprinkle the top with crumbled goat cheese and coarse chopped pistachio nuts.

Serves: 10 to 12