



Kale and Chickpea Salad with Crunchy Curry Dressing

Take kale salad to a new level with this tasty curry dressing

- 1 bunch green kale, main stems removed (8 to 10 cups)
- 1 (12 inch) Persian cucumber, cut into thin rounds
- 1 (15 oz.) can chickpeas, rinsed and drained
- 1/2 cup sliced red onions
- 1/4 cup olive oil
- 3 Tablespoons rice vinegar or apple vinegar
- 1 Tablespoon yellow mustard
- 2 teaspoons honey
- 1/2 teaspoon curry powder
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 2 Tablespoons roasted and salted sunflower seeds or as desired

1. Using a chef knife, shred kale into very thin strips. Place kale in a large bowl.
2. In a medium bowl, combine cucumbers, chickpeas, and red onions and toss.

3. In a small bowl, whisk together olive oil, vinegar, mustard, honey, curry powder, salt, and pepper. Pour dressing over the cucumbers and chickpeas. Set aside at room temperature to marinate for at least 10 minutes and up to 6 hours.

To Serve 4: Pour half of the marinated cucumber and chickpeas over half of the kale, add 1 Tablespoon sunflower seeds, and toss well to combine. Place on large serving dish. Serve immediately.

To Serve 8: Place all the marinated cucumbers and chickpeas over all of the kale. Add 2 Tablespoons sunflower seeds; toss well to combine. Place on two serving dishes or one very large platter.

Cook's Note: I used only 1 Persian cucumber and added the red onions to the recipe for extra color and flavor. I prepared four servings and chilled the remaining ingredients, which I mixed for a salad the next day.

Recipe by: Kim Kushner, *The Modern Table*, original recipe on p. 74.

About the Recipe: This salad couldn't be easier to make. Combine the dressing ingredients and pour over the chickpeas and cucumbers to marinate. For serving, combine with the sliced fresh kale and some roasted sunflower seeds. The curry dressing softens and seasons the kale.