

## Orange Kalettes® Salad

Prep time: 20 minutes

Serves: 4

5 ounces Kalettes®, sliced lengthwise

1/8 cup apple cider vinegar

1/4 teaspoon salt, divided

1/8 cup extra virgin olive oil

1 teaspoon orange zest

Pepper

1/4 cup red onion, sliced

2 oranges

1/4 cup pine nuts, toasted

In salad bowl, add Kalettes® and drizzle with vinegar. Sprinkle with 1/8 teaspoon salt and toss to coat. Set aside for 10 minutes. Zest orange, then peel and slice into bite sized pieces. In a measuring cup, add extra virgin olive oil, orange zest, 1/8 teaspoon salt and pepper to taste. Shake or stir to combine dressing. Add the red onion and orange pieces to the salad bowl. Pour the dressing over the salad and toss to coat. Sprinkle pine nuts on top.