

Kale Salad with Tahini Dressing

- 300g/10ozs kale chopped (use green or purple)
- 2 cups baby tomatoes, halved(use multi colored if possible)
- 1 cup pea sprouts (chopped)
- Thinly sliced green onions
- Yellow, red and orange peppers diced(makes for beautiful color)
- Cucumbers quartered
- 1/2 teaspoon salt

Dressing

- ¼ cup tahini (sesame paste)
- 2 tsp lemon juice
- 1 T agave (to taste)
- 2 T olive oil
- 1 tsp coconut amino or shoyu (soy sauce substitute)
- Pinch of cayenne pepper (to taste, optional)

1. Put kale in a large bowl and sprinkle with salt. Mix with hands until kale begins to shrink. Combine the lemon juice, olive oil, aminos, agave and tahini in a bowl and mix well with whisk or fork. Pour dressing over kale and massage with hands until evenly coated. Top with all vegetables and toss lightly. Serve immediately. Serves 2-4.