

# KALE, CABBAGE, CARROT & SPICY ROASTED CAULIFLOWER // SALAD WITH GINGER DRESSING

## For the salad:

- 1/2 head cauliflower, cut into very small florets (about 1-inch pieces)
- 1 Tbsp. harissa paste or chili paste
- 3 tabTbsp.lespoons olive oil
- 1/2 tsp. kosher salt
- 2 bunches lacinato or green kale (or one of each), stems removed
- 2 medium carrots
- 1/4 of a red cabbage
- 1/4 cup raw cashews, roughly chopped

## For the dressing (makes about 1 cup):

- 1/4 cup cider vinegar
- 1 tsp. Dijon mustard
- 1 Tbsp. fresh ginger, peeled and finely grated (use a microplane or the smallest holes on a box grater)
- 3 garlic cloves, pressed
- 2 tsp. sugar
- 1 1/2 tsp. kosher salt
- 3/4 cups extra virgin olive oil



*The Smite*

## MAKE THE SALAD:

PREHEAT THE OVEN TO 400°F.

ON A LINED SHEET PAN, TOSS CAULIFLOWER WITH HARISSA, AND OLIVE OIL AND SEASON WITH SALT. ROAST UNTIL COMPLETELY TENDER AND LIGHTLY BROWNED (ABOUT 30 MINUTES). SET ASIDE AND LET COOL.

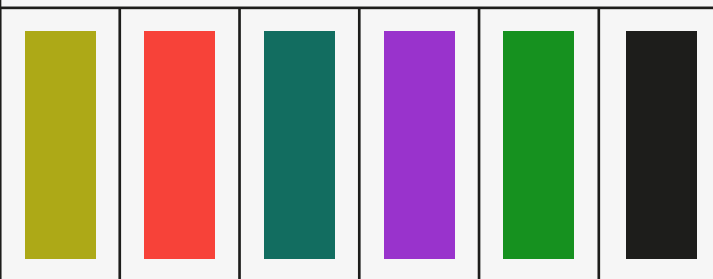
CUT KALE INTO 1/2 INCH PIECES. RINSE AND DRY IN A SALAD SPINNER. PLACE IN A LARGE SERVING BOWL.

PEEL AND SHRED CARROTS ON THE LARGE HOLES ON A BOX GRATER (YOU SHOULD HAVE ABOUT 1 CUP). SLICE THE CABBAGE VERY FINELY CROSSWISE (YOU SHOULD HAVE ABOUT 2 CUPS).

COMBINE KALE, CARROTS, CABBAGE, CAULIFLOWER, MOST OF THE CASHEWS AND ABOUT 1/4 CUP GINGER DRESSING IN THE LARGE SERVING BOWL. MIX UNTIL EVERYTHING IS WELL COATED, AND ADD MORE DRESSING AS NEEDED. SEASON WITH SALT TO TASTE. TOP WITH REMAINING CASHEWS.

## MAKE THE DRESSING:

IN A SMALL BOWL, WHISK TOGETHER VINEGAR, MUSTARD, GINGER, GARLIC, SUGAR AND SALT. ADD OIL AND WHISK UNTIL EMULSIFIED.



*serves 4 to 6*

