



TASTING TABLE

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Northern Spy Food Co. Kale Salad

Recipe adapted from Nathan Foot

Makes 2 servings

- 2 ½ cups chopped or shredded kale (preferably Tuscan or black kale)
- ¼ cup toasted almonds
- ¼ cup crumbled Cabot clothbound cheddar (or any good, aged cheddar)
- ½ cup cubed roasted kabocha or butternut squash
- Fresh lemon juice
- Extra-virgin olive oil
- Salt and freshly ground pepper
- Pecorino or other hard cheese, for shaving (optional)

1. In a large mixing bowl, toss the kale with the almonds, cheddar and squash. Season to taste with lemon juice and olive oil (approximately 1 tablespoon lemon juice and 2 tablespoons olive oil). Season to taste with salt and pepper.
2. Divide salad between two plates or shallow bowls. Garnish shaved pecorino cheese, if desired, and serve.

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