

# Kale and Brussel Salad

## Ingredients

- 1 bag Stacy's® Simply Naked® Pita Chips
- 2 bunches kale, center ribs removed, leaves thinly sliced
- 4 tbsp olive oil
- 2 cups thinly sliced Brussels sprouts (about 1 bag of whole sprouts)
- 2 small shallots, minced
- Juice of 1/2 lemon (about 1 ½ tbsp juice)
- 3/4 cup pomegranate arils
- 1/4 cup freshly shaved Parmesan cheese
- Salt and pepper

## How to make it

1. Sauté the sliced shallots in olive oil and remove once they begin to look translucent (remove from heat).
2. Sauté the thinly slice the Brussels sprouts for about 3 minutes, then add the shallots back in and finish cooking the Brussels sprouts.
3. In another pan, slowly wilt the kale with olive oil. Add the cooked brussels into a bowl with the wilted kale.
4. Toss together then plate. Top with pomegranates, shaved Parmesan, lemon juice and Stacy's® pita chips. Add salt and pepper.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	6

## Made with



Stacy's® Simply Naked® Pita Chips