

Ashley's Meal Prep Monday! Kale Crunch Salad



MARKET

4 cups kale, shredded 2 cups savoy cabbage. shredded l apple, finely diced 2 carrots, grated 2 stalks celery, sliced 1/3 cup almonds, chopped 1/4 cup dried unsweetened cranberries

Dressing: 1/4 cup tahini 1/2 cup apple cider vinegar 1 TBSP maple syrup 1 TBSP dejon mustard salt/pepper

Shred kale and cabbage, slice celery, chop almonds, dice apples, grate carrots and add everything to large bowl, along with the cranberries.

In a small bowl, whisk together tahini. mustard, syrup, apple cider vinegar, and salt/pepper until smooth and creamy.

Drizzle dressing on top and toss everything using a pair of tongs. Taste and adjust with more dressing if desired. Let sit in the fridge for about 10 minutes or so and then enjoy!

*I omitted the stalks celery, cranberries and almonds, but added 1/3 cup pumpkin and CARTWRIGHT'S sunflower seeds.+

Recipe: goodnessavenue.com