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HEARTY KALE SALAD

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Makes 4 servings

Ingredients:

- 6 cups very thinly sliced kale (about $\frac{1}{2}$ large bunch), tough stems removed
- 2 hard-boiled eggs, coarsely chopped
- 2 slices center-cut bacon
- 2 tablespoons extra-virgin olive oil
- $\frac{1}{2}$ cup chopped onion
- 1 $\frac{1}{2}$ cups sliced button mushrooms
- 2 tablespoons red-wine vinegar
- 2 teaspoons whole-grain mustard
- $\frac{1}{4}$ teaspoon freshly ground pepper
- $\frac{1}{8}$ teaspoon salt

Preparation:

- Place kale and eggs in a large bowl.
- Cook bacon in a large skillet over medium heat until crisp. Leaving the bacon fat in the pan, transfer the bacon to a paper towel lined plate. Chop when cool enough to handle.
- Add oil and onion to the pan and cook, stirring, for 2 minutes. Add mushrooms and cook, stirring, until softened, about 2 minutes more. Remove from the heat and stir in vinegar, mustard, pepper and salt. Pour the mushroom mixture over the kale and eggs. Add the bacon and toss to combine.