



baby kale smoked salmon salad

prep time:
15

featured product:
baby kale

a fresh flavorful salad packed with smoked salmon and a bunch of veggies! salad doesn't have to be boring. this baby kale smoked salmon salad recipe will level up your salad game! the rich flavor of smoked salmon is enhanced by savory sundried tomatoes and capers. toss this salad with a homemade champagne vinaigrette, crumbled feta and pine nuts!



ingredients

2 servings

- 1 package [organicgirl© baby kale](#) ?
- 3 ounces of wild smoked salmon
- 1 ounces pancetta
- 1/2 cup of sundried tomatoes, halved
- 1/2 pint of cherry tomatoes, halved
- 1/2 cup of kalamata olives, pitted, halved
- 1/2 cup of red onion, thinly sliced
- 2 tablespoons of extra virgin olive oil
- 2 tablespoons of capers, rinsed and minced
- 1/4 cup of pine nuts
- 1/3 cup feta, crumbled
- 1 tablespoon champagne vinegar
- 2 teaspoon of parsley
- 2 teaspoon of chopped tarragon leaves
- 2 teaspoon of coarse sea salt
- 1/2 teaspoon of fresh ground pepper
- 1 english cucumber, thinly sliced

substitutions

? *substitute with* **POWERHOUSE SPINACH BLEND**

directions

1. in a small mixing bowl, combine olive oil, capers, champagne vinegar, tarragon, parsley, sea salt and pepper and whisk to emulsify. let this bowl sit for 10 minutes to make your dressing.
2. in a large bowl, combine the baby kale, cucumber, tomatoes, olives, red onion, pine nuts, feta, smoked salmon and pancetta.
3. toss with dressing to taste and serve.