

Spring Salad with Kale and Strawberries

- 6 cups chopped fresh kale
- 3 cups torn romaine
- 1 medium fennel bulb, thinly sliced
- 1 cup chopped fresh broccoli
- 1/2 cup shredded red cabbage
- 1 cup crumbled feta cheese
- 1/4 cup sesame seeds, toasted
- 1/3 cup extra virgin olive oil
- 3 tablespoons sesame oil
- 2 tablespoons honey
- 2 tablespoons cider vinegar
- 2 tablespoons lemon juice
- 1/3 cup pureed strawberries
- Sliced fresh strawberries

Combine kale and romaine. Add sliced fennel, broccoli and red cabbage; sprinkle with feta cheese and sesame seeds. Toss to combine.

Stir together olive oil and sesame oil. Whisk in honey, vinegar and lemon juice. Add pureed strawberries. Whisk until combined. Dress salad just before serving and top with sliced strawberries. Yield: 10 servings.