AN INDEPENDENT HEALTH FOUNDATION PROGRAM

February 24<sup>th</sup>, 2015 Cooking Class Featuring

# D'Avolio's Olive Oil and Vinegars

# Kale Salad

## Ingredients:

- 6 cups chopped kale
- 2 oz. Asiago cheese, finely shredded
- 2 large navel oranges, segmented
- 1 large beefsteak tomato, chopped

#### Dressing:

- 1 part D'Avolio Red Wine Vinegar
- 2 parts D'Avolio Koroneiki Extra Virgin Olive Oil

Nutrition I			
Serving Size:1 s Servings:8	erving (	123.8g)	
Amount Per Serving	ŝ		-
Calories 130	Cal	ories from	m Fat 80
		% D	ally Value*
Total Fat 9g		14%	
Saturated Fat		12%	
Trans Fat Og			
Cholesterol 5		2%	
Sodium 135mg		6%	
Total Carbohydrate 9g 3%			
Dietary Fiber		8%	
Sugars 4g			
Protein 4g			
Vitamin A 40%		Vitamin	C 140%
Calcium 20%		Iron 8%	
"Percent Daily Values Your Daily Values may your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than		80g
Sat Fat	Less than		25g
Cholesterol Sodium	Less than Less than		300mg 2400mg
Total Carbohydrate DietaryFiber	2000 (18)	300g 25g	375g 30g

### Directions:

Combine all ingredients in a large bowl. Mix red wine vinegar and olive oil in a separate bowl and whisk together until well combined. Lightly dress kale salad and toss to evenly coat.





