

Kale and Cucumber Salad with Lemon Tahini Dressing

2 tablespoons tahini

2 tablespoons canola oil

3 tablespoons lemon juice

2 tablespoons water

1 tablespoon minced garlic

1 tablespoon soy sauce

2 teaspoons sugar

1 bunch thinly sliced kale, packed

1 cucumber, peeled and sliced

1/2 cup chopped almonds

Combine tahini, canola oil, lemon juice, water, garlic, soy sauce and sugar in small bowl. Stir until smooth. Place kale and cucumbers in large bowl. Pour dressing over kale; toss until combined. Marinate for a minimum of 20 minutes, tossing occasionally. Sprinkle with almonds.

Adapted from Allrecipes.com