

Kale and Fennel Salad with Red Quinoa

2/3 cup red quinoa, rinsed
2 small carrots (preferably mixed colors)
1/2 fennel bulb
1/3 cup extra-virgin olive oil
3 tablespoons sherry vinegar
1/2 teaspoon kosher salt
1/2 teaspoon pepper
8 cups baby kale or mixed greens, larger pieces roughly torn
1/3 cup crumbled fresh goat cheese
1/4 cup toasted sliced almonds
balsamic vinegar, for drizzling
Flake salt, for finishing

1. Cook quinoa according to package instructions, about 20 minutes. Meanwhile, very thinly slice carrots on the diagonal and very thinly slice fennel.
2. Whisk together oil, sherry vinegar, kosher salt, and pepper in a small bowl. Massage dressing into the kale, and then add carrots and fennel with two-thirds of dressing in a large bowl.
3. Transfer cooked drained quinoa to a bowl, stir in remaining dressing, and add to kale mixture.
4. Divide salad among 4 dinner plates. Scatter cheese and nuts over salads and drizzle with balsamic vinegar. Sprinkle with flake salt.

Adapted from myrecipes.com