

Kale Salad w/ Avocado Tahini Sauce



INGREDIENTS

- 1 small avocado
- 1.5 tbsp tahini
- 2 tbsp lemon juice
- 1 garlic clove
- 1 tbsp evoo
- 2 tbsp water
- sea salt and pepper
- 2 c kale, thinly sliced
- 2 c sprouting cauliflower, shaved
- 1/4 c radish, shaved
- 1/4 c carrots, thinly sliced
- 1/4 c white beans
- 1/4 sliced almonds, toasted
- 1 c basil, chopped

INSTRUCTIONS

1. Place avocado, tahini, lemon juice, garlic, and evoo into food processor. Pulse, then add water, salt, and pepper and blend until creamy.
2. In a large bowl, toss the kale, cauliflower, radish, carrot with half of the dressing. Mix well, then let it sit at room temp for about 15 minutes.
3. Add white beans, almonds, and as much of the remaining dressing as you would like. Adjust seasoning to taste with more salt, pepper, or lemon juice.