

# Kale Salad with Pine Nuts, Currants, and Parmesan

From – *Bon Appetit* - Dan Barber

2 Tbsp dried currants  
7 Tbsp white balsamic vinegar, divided  
1 Tbsp unseasoned rice vinegar  
1 Tbsp honey  
1 Tbsp extra-virgin olive oil  
1 tsp salt  
2 bunches kale  
2 Tbsp pine nuts, lightly toasted  
Parmesan cheese shavings

- Place currants in small bowl, add 5 Tbsp white balsamic vinegar. Let soak overnight. Drain currants.
- Remove center ribs and stems from kale and cut thinly crosswise.
- Whisk remaining 2 Tbsp white balsamic vinegar, rice vinegar, honey oil, and salt in large bowl.
- Add kale, currants and pine nuts to above mixture and toss to coat.
- Let marinate 20 minutes at room temperature, tossing occasionally.
- Season to taste with salt and pepper.
- Sprinkle cheese shavings over salad and serve.



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