

This tangy spring salad welcomes the snowbirds back for our Easter celebration!

INGREDIENTS:

- 5 cups chopped fresh kale
- 3 cups torn romaine
- 1 package (14 ounces) coleslaw mix
- 1 medium fennel bulb, thinly sliced
- 1 cup chopped fresh broccoli
- 1/2 cup shredded red cabbage
- 1 cup crumbled feta cheese
- 1/4 cup sesame seeds, toasted
- 1/3 cup extra virgin olive oil
- 3 tablespoons sesame oil
- 2 tablespoons honey
- 2 tablespoons cider vinegar
- 2 tablespoons lemon juice
- 1/3 cup pureed strawberries
- Sliced fresh strawberries



INSTRUCTIONS:

1. Combine kale and romaine. Add coleslaw mix, fennel, broccoli and red cabbage; sprinkle with feta cheese and sesame seeds. Toss to combine.
2. Stir together olive oil and sesame oil. Whisk in honey, vinegar and lemon juice. Add pureed strawberries. Whisk until combined. Dress salad just before serving; top with sliced strawberries.

NUTRITION

1-1/3 cups: 192 calories, 15g fat (3g saturated fat), 6mg cholesterol, 140mg sodium, 12g carbohydrate (7g sugars, 3g fiber), 4g protein.

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.