

# Citrus Popping Kale Salad

- Prep Time: 30 minutes (plus 3 hours to marinate)
- Cook Time: 0 minutes
- Total Time: 30 minutes (plus 3 hours to marinate)
- Servings: 8



## Ingredients:

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- 4.9 ounces Simply Nature Organic 90 second Quinoa and Brown Rice
  - 1¾ cups water
  - ½ cup plus 1 teaspoon Priano Extra Virgin Olive Oil, divided
  - ¼ cup lime juice (about 3 limes)
  - 1 tablespoon Tuscan Garden White Vinegar
  - 1 tablespoon Simply Nature Organic Light Agave Nectar
  - ½ teaspoon Stonemill Iodized Salt, plus additional to taste
  - ¼ teaspoon Stonemill Ground Black Pepper, plus additional to taste
  - 12 ounces Simply Nature Organic Baby Kale, stems removed, sliced
  - ¼ cup sliced red onion
  - 2 cups diced mango (about 2 mangos)
  - 5 ounces Southern Grove Dried Cranberries
  - ½ cup Southern Grove Sliced Almonds, toasted
  - 4 ounces Emporium Selection Plain Goat Cheese Log, crumbled (optional)
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## Directions:

1. In a small pot, combine the quinoa, spice packet, water and 1 teaspoon oil. Bring to a boil, reduce heat, cover and simmer for 14 minutes until water is absorbed. Stir, allow to cool for 15 minutes.
2. In a large bowl, combine the lime juice, vinegar, agave nectar, salt and pepper. Gradually whisk in the remaining oil until well combined.
3. Add the kale, onion, mango, cranberries, almonds and quinoa. Toss until well coated. Season to taste with salt and pepper. Refrigerate for 30 minutes or overnight to marinate.
4. Add the goat cheese, toss and serve.

**Tip: Prepare the salad the night before to marry the flavors.**



Recipe Courtesy of:  
ALDI Test Kitchen