

Parmesan Garlic Kale Salad w/Lemon

1 bunch/bag of kale, stems removed chopped thinly
1 cup Panko Bread Crumbs
2 cups finely grated Parmesan Cheese
2 tbsp garlic powder
2 tbsp onion powder
6 tbsp minced garlic
3/4 cup extra virgin olive oil
2 lemons-juiced
4 tbsp Nakano Roasted Garlic Seasoned Rice Vinegar (you may substitute for any other rice vinegar-use more or less to your taste)
salt & pepper to taste (optional)

Instructions

1. Wash and dry the kale. Remove the stems and chop it into strips by rolling the leaves into a ball and making thin slices. Cut it all once again going in the other direction so you end up with a pile of nicely chopped greens.
2. In a small jar, combine the juice of one lemon, olive oil, garlic powder, onion powder and minced garlic. Put a lid on the jar and shake it vigorously.
3. Pour the dressing on the greens
4. With gloved hands, mix and massage the dressing into the greens-set aside
5. Mix the panko bread crumbs and parmesan cheese together until well combined.
6. Add the bread crumbs and cheese to the greens and toss again to combine.
7. Season with salt and pepper, as needed.