

| 200 g | kale |
|--------|------------------|
| 2 tbsp | balsamic vinegar |
| 2 tbsp | olive oil |
| 1 tsp | Salt |
| 1 tsp | Black pepper |
| 100 g | Cherry Tomatoes |

parmesan cheese

Step 1

50 g



Wash and dry the kale leaves. Remove the tough stems and chop the leaves into bitesized pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a small bowl, whisk together balsamic vinegar, olive oil, salt, and black pepper to make the dressing.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3



In a large bowl, combine the kale, cherry tomatoes, red onion, and Parmesan cheese.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4



Pour the dressing over the salad and toss to coat evenly.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Serving

Serve immediately or refrigerate for later.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 10 g

Protein: 6g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 6 g | 35.29% | 35.29% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 12 g | 21.82% | 24% |
| Fibers | 3 g | 7.89% | 12% |
| Sugars | 2 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 6 g | N/A | N/A |
| Saturated Fat | 2 g | 9.09% | 11.76% |
| Fat | 10 g | 35.71% | 40% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Cholesterol | 5 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|--------|------------------------------|--------------------------------|
| Vitamin A | 120 iu | 13.33% | 17.14% |
| Vitamin C | 80 mg | 88.89% | 106.67% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 2 mg | 13.33% | 13.33% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 400 mg | 17.39% | 17.39% |
| Calcium | 15 mg | 1.5% | 1.5% |
| Iron | 10 mg | 125% | 55.56% |
| Potassium | 400 mg | 11.76% | 15.38% |
| Zinc | 1 mg | 9.09% | 12.5% |
| Selenium | 2 mcg | 3.64% | 3.64% |

| Recipe Attributes |
|------------------------------------------------------------------|
| Seasonality |
| Spring Summer Fall |
| Events |
| Thanksgiving Picnic |
| Course |
| Salads Snacks Sauces & Dressings |
| Cultural |
| Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest |
| Passover Ramadan St. Patrick's Day Thanksgiving Christmas Easter |
| Halloween |
| |
| Cost |
| Under \$10 |
| |
| Under \$10 |
| Under \$10 Meal Type |
| Under \$10 Meal Type Brunch Lunch Dinner |

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