

# Summer Salad with Blackberries, Mint and Balsamic Vinaigrette

*Serves 4-6 as a side salad*

## Ingredients for salad:

- 5 oz curly kale, stems discarded
- 1 heart romaine, sliced
- 5 oz mixed baby greens
- 2 cups napa cabbage shaved
- 1 cup red cabbage shaved
- ¼ red onion, shaved
- 1 5 ounce package blackberries
- ½-1 cup crumbled feta
- 1 sliced avocado
- 1 bunch fresh mint, leaves roughly torn
- 1 bunch finely chopped chive
- Kosher salt, freshly packed pepper
- 2 teaspoons garlic powder

## Ingredients for dressing:

- ¼ cup balsamic vinegar
- 1 tablespoon Alessi balsamic vinegar reduction
- ½ cup fine quality olive oil

## Directions:

In a food processor, place kale leaves in and pulse about 10-15 times until finely chopped, but not paste-like.

Toss kale in a large bowl with other vegetables and crumbled feta, with sliced avocado on top. Spread mint leaves and chopped chives and season with salt, pepper and garlic powder.

Whisk dressing ingredients together and pour desired amount of dressing on salad, reserving any extra for another salad. Toss gently and enjoy!

