STRAWBERRY SALSA & KALE CROSTINIS WITH GOAT CHEESE
Recipe by Natural Gourmet Institute

SERVES 8

Ingredients:
1 bunch lacinato kale*
¼ teaspoon sea salt
1 tablespoon extra virgin olive oil

1 pint fresh strawberries*, washed, stem removed and thinly sliced
½ small red onion*, cut into 1/8-inch slices
1 tablespoon champagne vinegar
1 teaspoon honey*
Few sprigs thyme*, leaves picked
Few sprigs rosemary*, leaves chopped
Few leaves basil*, cut into thin ribbons
Pinch fresh black pepper

6 ounces goat cheese*
½ baguette, sliced and toasted

Directions:
1. De-stem the kale and cut the leaves into thin ribbons. Transfer to a bowl with the salt and olive oil. Massage kale until leaves become tender and start to release juices.
2. In a small bowl, toss together strawberries, red onion, champagne vinegar, thyme, rosemary, basil, and black pepper.
3. Spread ½ teaspoon of goat cheese on each crostini. Top with kale and strawberry salsa; serve.

*Ingredients available seasonally at your neighborhood Greenmarket