

KALE, TOMATO, AVOCADO SALAD with PROSCIUTTO

Ingredients *(serves 4)*:

For Salad:

- 1 tsp. olive oil
- 1 pack prosciutto
- 1 large red onion, thinly sliced
- 1 large bunch of kale, washed, de-stemmed and chopped
- 4 hardboiled eggs
- 2 tomatoes, chopped into pieces
- 2 large avocados, chopped into pieces



For Dressing:

- 2 tbsp. sesame tahini sauce
- ¼ cup fresh lemon juice
- 1 tbsp. olive oil
- Salt & pepper to taste

Instructions:

1. First, whisk all the dressing ingredients together and set aside.
2. Add olive oil to a sauté pan over medium heat and add the onions, cooking until translucent.
3. Once eggs are cooked and cooled as well as the onions, add them to a bowl with chopped kale. Mix all together.
4. Divide the mixture into four bowls.
5. Top with prosciutto, tomatoes, and avocado.
6. Drizzle over the dressing and serve.

