

Vegan kale Caesar salad

by Violet Witchel

Ingredients

For the salad

- 2 bunches dinosaur kale, destemmed and very thinly sliced
- 1 cup toasted pine nuts
- 2 cups vegan Parmesan cheese
- 1/2 cup minced chives
- 1 can cannellini beans (or any other white beans), rinsed and drained
- 1 tbsp olive oil

For the Caesar vinaigrette

- 1 garlic clove, grated
- 1/4 cup olive oil
- Juice of 1 lemon
- 2 tbsp white wine vinegar
- 1 tsp miso paste
- 1 tsp Dijon mustard
- 1 tsp kosher salt
- A pinch of red pepper flakes

Instructions

1. Preheat the oven to 350°F. Spread the pine nuts evenly on a baking sheet. Bake for 5 minutes, then stir the nuts to redistribute them. Bake for another 3-5 minutes, until golden brown and fragrant. Remove from the oven and set aside.
2. Increase the oven temperature to 400°F. Spread the beans on a sheet pan, drizzle with olive oil, and roast for 10-15 minutes, or until they are slightly crisp on the edges.
3. In a small container, whisk the garlic, olive oil, lemon juice, white wine vinegar, miso paste, mustard, salt, and red pepper flakes until smooth and well combined. For a silkier texture, use a blender to combine the ingredients instead of whisking.
4. Pour the dressing over the kale, massaging it in with your hands until it is dark.

5. Toss in the beans, pine nuts, vegan Parmesan cheese, and chives.
6. Garnish with more vegan Parmesan cheese and chives before serving.