

## Strawberry Kale Salad



**Prep/Total Time :** 25 Minutes

**Serves In :** Dinner, Lunch

### Description :

Savor the freshness of summer with our Strawberry Kale Salad! This colorful blend features crisp kale leaves, ripe strawberries, and crispy bacon, all tossed in a tangy dressing of olive oil, cider vinegar, and honey. Topped with creamy feta cheese and toasted almonds, it's a delightful mix of flavors and textures that's perfect for any occasion.

### Ingredients :

- 1/2 cup olive oil
- 1/3 cup cider vinegar
- 1 teaspoon honey
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 bunch kale (about 12 ounces), trimmed and chopped (about 14 cups)
- 2 cups sliced fresh strawberries
- 3/4 pound bacon strips, cooked and crumbled
- 1/4 cup minced fresh mint
- 1 cup crumbled feta cheese
- 1/4 cup slivered almonds, toasted

## Directions :

- For dressing, whisk together first 5 ingredients.
- To serve, place kale, strawberries, bacon, and mint in a large bowl; toss with dressing. Sprinkle with cheese and almonds.