

KILLER KALE SALAD

from thepioneerwoman.com

(6 servings)

Ingredients

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| 4 slices thin bacon , cut into bits | 4 oz goat cheese , crumbled |
| 1 Tbsp butter | $\frac{3}{4}$ cup olive oil |
| 1 whole medium red onion ,
halved and sliced | $\frac{1}{4}$ cup balsamic vinegar |
| 8 oz white mushrooms , sliced | $\frac{1}{2}$ tsp dried thyme leaves |
| $\frac{1}{2}$ cup white wine | salt and pepper , to taste |
| salt and pepper , to taste | 1 bunch kale |

Preparation

1. Fry the bacon bits until slightly crisp. Drain on a paper towel.
2. Pour out most of the grease and add the butter to the skillet. Add the onions and cook them over medium-low heat for 10 to 15 minutes, until soft. Remove them to a plate. Add the mushrooms, stir, then add the wine, and salt and pepper. Turn the heat to medium-high and cook the mushrooms for several minutes, until most of the wine has evaporated and the mushrooms are soft. Remove them from the heat and set them aside.
3. Add the olive oil, vinegar, thyme, salt, and pepper to a mason jar and shake it to combine.
4. Remove the kale leaves from the stalks, then roll them up in batches and slice very thinly. Place the kale in a bowl. Add half the dressing and toss. Then add mushrooms, onions, and bacon and toss again. Finally, add the goat cheese and more dressing if needed, and toss. (Reserve extra dressing for another use.)
5. Serve it up and enjoy!