

# CHEF JERNARD'S KALE & SHRIMP SALAD WITH WARM CRANBERRY DRESSING RECIPE

*Accompanied with a warm cranberry dressing, you won't want to return to your normal salads after trying this new recipe!*

## Ingredients

### Shrimp Ingredients

- 3 tablespoons olive oil
- 1 shallot
- 3 cloves garlic, roughly chopped
- 1/2 pound of 21/25 shrimp
- 1 teaspoon smoked paprika

### Kale and Warm Cranberry Dressing Ingredients

- 3/4 cup dried cranberries
- 1/4 cup sliced almonds
- 1/4 cup red wine vinegar
- 3 teaspoons honey
- 1 lemon, juiced and zested
- Salt to taste
- Black pepper to taste
- 1 bunch kale, sliced thinly
- 1/2 cup crumbled blue cheese

### Instructions

Heat a large saute pan over medium-high heat with olive oil. Add shallots (half thinly sliced and half roughly chopped), garlic, shrimp, smoked paprika, salt, and pepper, and toss the shrimp. Then add cranberries, half of the almonds, red wine vinegar, honey, lemon juice, and zest, and stir to combine. Season with salt and pepper. Cook until the shrimp are tender and slightly pink. Remove the shrimp from the pan and transfer the dressing to a separate bowl. In a gallon freezer bag add the kale and a drizzle of oil (about 1 tablespoon), and a pinch of salt. Seal the bag making sure there are no air bubbles and massage the kale to soften the leaves. Pour the kale into a large mixing bowl. Toss the dressing and kale together. Then mix in the shrimp, the other half of the almonds, and blue cheese.