

# Kale & Sweet Potato Salad

*With Raimondo Winery Blood Orange Extra Virgin Olive Oil & Fennel and Fire Citrus Peppercorn*

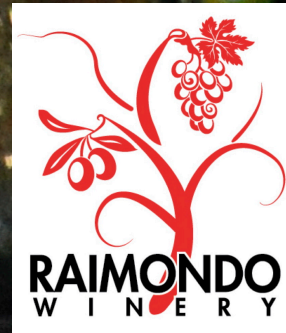
Wash and dry kale, chop into bite size pieces. Using your hands to massage the kale leaves with Raimondo Winery Blood Orange Extra Virgin Olive Oil until they are broken down and slightly wilted. Grind 6 twist of Fennel and Fire Citrus Peppercorn on kale, massage again. Let marinate for 20 min. Place cubed sweet potato in the microwave on high for 2 1/2 min. to soften. In a nonstick saute pan, heat 1 tablespoon of blood orange olive oil over medium heat. Add the sweet potato and cook, stirring occasionally, for 3-5 min until the sweet potatoes are golden brown and cooked through. While cooking put a few twist of Citrus Peppercorn on potato.

Transfer the sweet potatoes to a bowl to cool. Meanwhile, toast walnut pieces in a nonstick pan until they begin to brown and smell fragrant. Assemble the salad once the sweet potatoes and walnuts are cool. Wisk together 1 teaspoon of Raimondo Winery Blood Orange Extra Virgin Olive Oil with 1 teaspoon of Raimonondo Winery Sicilian Lemon Balsamic Vinegar and grind 3-4 twist of Fennel and Fire Citrus Peppercorn. Wisk 30 seconds or more. Drizzle on the salad.

*A combined recipe created by the owners  
of Fennel and Fire & Raimondo Winery.  
Two great products coming together to Excite your Taste Buds!*



[www.FennelandFire.com](http://www.FennelandFire.com)



[www.Raimondowinery.com](http://www.Raimondowinery.com)

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□ Tay Stratton