



Asian Chopped Kale Salad with Grilled Shrimp & Sesame Soft Pretzel Croutons

Yield: 6 servings

Ingredients:

6	Super Pretzels
3 Tbsp.	Butter- melted
1 Tbsp. + 1tsp	Sesame Oil.
1 Tbsp.	Ginger Puree,
2 Tbsp.	Garlic
1 Tbsp.	Chopped Chives
1 Tsp.	Kosher Salt
2 Tbsp.	Sesame Seeds
	Pretzel Salt for Garnish
3-4 Bunches	Tuscan Kale rough chopped
4-6 oz.	Oriental Sesame Dressing

Directions:

Croutons

1. Thaw pretzels at room temperature
2. Cut pretzels in equal $\frac{1}{2}$ pieces, place in bowl and toss with melted butter, sesame oil, garlic, ginger, sesame seeds, chives and kosher salt
3. Place on baking pan, top with pretzel salt and bake at 350°F for 10-15 minutes, cool to room temperature

Kale Salad

1. Rinse kale thoroughly in cold water and dry using a salad spinner or paper towels, chop and refrigerate
2. Season shrimp with salt and pepper, grill and reserve
3. Combine kale, snow peas, edamame, red pepper and carrots with dressing in large bowl and toss together
4. Add shrimp and top with sesame soft pretzel croutons, serve immediately

Recipe and photo courtesy of J&J Snacks