

Kale Lemon dill salad

- 1 cup of kale chopped
- 1/4 cup red onion
- 1/2 green apple chopped
- 1/2 cup colored bell pepper chopped
- 1/2 cup broccoli chopped
- 1 Roma tomatoes chopped
- 1/4 cup mushrooms cut up
- 1 stick of celery chopped
- 1/2 lemon juiced
- 1 tablespoon of dill
- 1 tablespoon of oil I used olive oil
- 1 tablespoon of garlic powder
- Dash salt and pepper

Ingredients





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How to make

1. In a large mixing bowl, combine the chopped kale, red onion, green apple, colored bell pepper, broccoli, Roma tomatoes, mushrooms, and celery.
2. In a small bowl, whisk together the lemon juice, olive oil, dill, garlic powder, salt, and pepper to make the dressing.
3. Pour the dressing over the salad ingredients in the large mixing bowl.
4. Using clean hands or salad tongs, gently toss and mix all the ingredients together until the dressing is evenly distributed and coats the salad.
5. Let the salad sit for a few minutes to allow the flavors to meld together.
6. Taste the salad and adjust the seasonings if needed, adding more salt, pepper, or lemon juice according to your preference.
7. Serve the Kale Lemon Dill Salad immediately as a side dish or as a light meal. Enjoy!
8. Feel free to customize the recipe by adding other ingredients such as nuts, seeds, or additional vegetables based on your preferences.