



Kale Salad with Fennel and Radish

MERCHANTS

Produce from **Farm Boy Produce & Farm Fresh Produce**

Olive oil, breadcrumbs, salt, and pepper from **Monsieur Marcel Gourmet Market**

INGREDIENTS

1 bunch lacinato kale, removed from stalks

1 medium or 2 small fennel bulbs

1 bunch of breakfast radishes

2 tablespoons olive oil

2 ½ tablespoons lemon juice

⅔ cup Ricotta Salata cheese, shaved

½ cup breadcrumbs

Salt & pepper

INSTRUCTIONS

Place kale in a bowl with 1 tsp sea salt and lemon juice. Use your hands to combine well, then set aside for 3-4 minutes until wilted.

Add the radish, fennel, garlic, and breadcrumbs, and toss to combine. Scatter with cheese, drizzle with the extra oil and season with freshly ground black pepper to serve.

For more information and tips check out
[@FarmersMarketLA](#) on Instagram.

