

## Savory Living Recipe - Raw Kale Salad with two dressings

---

Feel free to omit the chipotle; the creamy tahini dressing is terrific without it.

Serves 4

1 bunch of kale, tough stems removed, roughly chopped  
4 teaspoons hempseeds

- Make dressing (see below). Combine dressing ingredients in blender and puree until smooth
- Place kale in large bowl and add the dressing
- Use your hands to massage the kale (key step to soften kale) with the dressing
- Add kale to plates and top each portion with diced tomatoes and hempseeds

### **Dressing 1 - creamy tahini**

1/2 cup tahini  
1/4 cup olive oil  
1/4 cup water  
2 Tbsp fresh lemon juice  
1 chipotle chili in adobo, drained, seeds removed (optional)  
1 tsp agave nectar  
1 tsp ground cumin  
1 tsp ground coriander  
1 tsp sea salt

### **Dressing 2 - raw marinara sauce**

1 cup sundried tomatoes (either in oil, or soaked for 30 min to reconstitute), drained  
2 medium ripe tomatoes (cored, seeded and chopped)  
1-2 small cloves of garlic, peeled  
2 Tbsp nutritional yeast (creates "cheese" like taste)  
1 Tbsp olive oil  
2 tsp dried oregano  
1 tsp balsamic vinegar  
1-2 small pitted dates  
1/2 tsp sea salt  
1 cup water, as needed to get to desired consistency