INGREDIENTS:
1 bunch Kale, Chiffonade
1 pinch Kosher Salt, Large Pinch
24 Green Grapes
½ cup Walnuts, Coarsely Chopped
½ cup Feta Cheese, Crumbled
¼ cup Extra Virgin Olive Oil
2 tbs Apple Cider Vinegar
2 tbs Lemon Juice
1 tsp Sugar
½ tsp Kosher Salt
¼ tsp Black Pepper

INSTRUCTIONS:
1. Remove stems from kale and cut into very thin strips - chiffonade. Place them in a bowl, sprinkle with a large pinch of kosher salt and massage into kale. Allow to sit in refrigerator for 10 minutes.

2. Combine kale with remaining ingredients and toss thoroughly. Allow to marinate for 10 minutes, toss again and serve. Serves 6.