

Kale Salad w/ Leftover Veggie Grain Bowl



INGREDIENTS

- 1/2 c chickpeas, drained, rinsed and dried
- evoo for drizzling
- 1 bunch of kale, stems removed
- 2 c veggie grain bowl leftovers
- 1 c kale & pepita pesto
- sea salt and black pepper

INSTRUCTIONS

1. Preheat oven to 425 and line a baking sheet pan with parchment paper. Drizzle the chickpeas with evoo and roast for 20-25 minutes or until golden brown and crisp. Season with salt and pepper once they come out of the oven.
2. Tear kale leaves into bite sized pieces. Add a large scoop of the kale pesto and use your hands to massage the kale leaves until they are soft, tender and slightly wilted. As you massage the pesto will help to break down the coarse leaves.
3. Mix the grain bowl leftovers into the kale, along with another scoop of the pesto. Add the chickpeas and season to taste. Serve with any remaining pesto on the side.