

# Kale, Apple & Pancetta Salad

Adapted from: Jennifer Segal (*Once Upon a Chef*)

**Prep time:** 10 minutes

**Cook time:** 10 minutes

**Total time:** 20 minutes

**Serves:** 4



## Ingredients

- |   |  |
|---|--|
| 1/3 cup EVOO                            | 1 small head radicchio, shredded                       |
| 4 oz. sliced pancetta (or bacon), diced | 1 8-oz. bunch kale, de-stemmed and shredded            |
| 1/4 cup Champagne vinegar               | 2 tart yet sweet apples, sliced into thick matchsticks |
| 1/4 cup maple syrup                     | 3/4 cup pecans, toasted                                |
| 1/4 tsp. salt                           |  |
| 1/4 tsp. freshly ground black pepper    |  |

## Instructions

1. Combine the olive oil and pancetta in a small saucepan over medium heat. Cook, stirring frequently, until pancetta is golden and crispy. Strain the pan drippings into a small bowl and leave the crispy pancetta off to the side to cool. Add the Champagne vinegar, maple syrup, salt and pepper to the pan drippings and whisk well.
2. Combine the radicchio, kale, apples and pecans in a large bowl. Toss while adding the dressing, little by little, until salad is well dressed. Taste and adjust seasoning with salt and pepper. Garnish with crispy pancetta and enjoy!