

## Warm Balsamic Kale Salad from Pinch of Yum

This warm balsamic kale salad has tons of flavor and includes sautéed mushrooms and peppers, bell peppers, and Asiago cheese.

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- 2 tablespoons butter
- 1/4 cup diced onion
- 1 red pepper, diced
- 1 yellow pepper, diced
- 8 oz. baby Portobello mushrooms, sliced
- 4 cups kale
- 1 teaspoon garlic, minced ( can use your ramps from last week)
- 1 tablespoon balsamic vinegar
- 1/4 cup Asiago cheese
- salt and pepper to taste

In a large skillet over medium heat, melt one tablespoon of butter. Add the onions and peppers; sauté for several minutes until softened. Add the mushrooms and one tablespoon butter; sauté for several minutes until browned.

Add the kale, garlic, and balsamic vinegar. Sauté until the kale is deep green but not yet wilted. Remove from heat and serve topped with Asiago or Parmesan cheese. Season with salt and pepper to taste.