

Collard Green Salad with Coconut Dressing

INGREDIENTS

3 cups shredded collard greens
1 red onion, thinly sliced
1 English cucumber, peel left on, sliced into half-moon shapes
¼ cup Coconut Dressing (see below)
Kosher salt
Freshly ground black pepper
¼ cup Canned Pinto Beans
¼ cup Candied Cashews

Coconut Dressing:

1 tablespoon cumin seeds
1 teaspoon minced fresh ginger
2 shallots, chopped
¼ cup canned chipotles in adobo
1 cup coconut milk
¼ cup fresh lime juice
¼ cup Dijon mustard
3 tablespoons champagne vinegar

DIRECTIONS

In a large bowl, toss the greens with the onion and cucumber with just enough dressing to coat and season to taste with salt and pepper. Top the salad with the beans and candied cashews.

For the dressing:

Put the cumin seeds in a small dry sauté pan. Toast over medium heat until fragrant, 3 to 5 minutes. Combine the toasted cumin seeds with the remaining ingredients in a blender and blend until smooth. Store in a covered nonreactive container. Refrigerate for up to 3 weeks.