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## **Grilled Kale, Pear, and Walnut Salad**

### **Ingredients:**

1 bunch kale leaves rinsed and peeled from stem  
1 pear, sliced  
2 tbsp chopped walnuts  
1 tbsp olive oil  
1/2 tbsp lemon juice  
1/2 tbsp apple cider vinegar  
1 tsp Dijon mustard  
1/2 tsp Stevia  
Salt and pepper, to taste

### **Directions:**

1. Ignite grill.
2. Massage kale leaves with 1/2 tbsp olive oil until lightly tender.
3. On grill, evenly spread kale leaves and pear slices.
4. Cook 2-3 minutes each side.
5. In a small bowl, whisk together 1/2 tbsp olive oil, lemon juice, apple cider vinegar, mustard, Stevia, salt, and pepper.
6. Plate kale; top kale with pear slices, 1 tbsp chopped walnuts, and drizzle with dressing.