



## Greenmarket Recipe Series

**Natural  
Gourmet  
Institute**

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### **STRAWBERRY SALSA & KALE CROSTINIS WITH GOAT CHEESE**

Recipe by Natural Gourmet Institute

SERVES 8

#### **Ingredients:**

1 bunch lacinato kale\*

¼ teaspoon sea salt

1 tablespoon extra virgin olive oil

1 pint fresh strawberries\*, washed, stem removed and thinly sliced

½ small red onion\*, cut into 1/8-inch slices

1 tablespoon champagne vinegar

1 teaspoon honey\*

Few sprigs thyme\*, leaves picked

Few sprigs rosemary\*, leaves chopped

Few leaves basil\*, cut into thin ribbons

Pinch fresh black pepper

6 ounces goat cheese\*

½ baguette, sliced and toasted

#### **Directions:**

1. De-stem the kale and cut the leaves into thin ribbons. Transfer to a bowl with the salt and olive oil. Massage kale until leaves become tender and start to release juices.
2. In a small bowl, toss together strawberries, red onion, champagne vinegar, thyme, rosemary, basil, and black pepper.
3. Spread ½ teaspoon of goat cheese on each crostini. Top with kale and strawberry salsa; serve.

***\*Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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