

Spring Kale with Bacon

Submitted by Manzanita Restaurant

Chop your favorite double smoked bacon into 1/2 inch pieces. While bacon is frying, chop kale into 1 inch pieces. If you like more fiber, use trimmed stalk as well, frying those first for a few minutes right in with the bacon then add the rest of the kale. Salt & pepper to taste, garnish with blackberry balsamic reduction to serve.