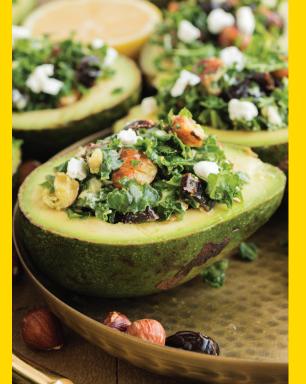




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NORTHWEST STUFFED AVOCADOS

Serves: 6

3 cups raw kale leaves

1/3 cup dried cherries

1/3 cup toasted hazelnuts

1 Tbsp olive oil

1 tsp lemon juice salt & pepper

1/4 cup chevre

3 ripe avocados



- 1. Finely chop the kale leaves, either in a food processor or with a knife.
- 2. Chop the dried cherries and toasted hazelnuts to small pieces, and mix together with the kale.
- 3. Add the olive oil and lemon juice to the kale mixture, and mix to combine. Season lightly with salt and pepper.
- 4. Crumble the chevre into the kale, and mix gently to combine.
- 5. Using a sharp knife, slice the avocados in half. Remove the pit, and fill the holes with the salad mixture.
- 6, Eat with a fork or spoon, adding more salad as desired,