



Makes 6 cups
Preparation Time: 25 minutes
Cook Time: 45 minutes

INGREDIENTS:

1 lb. red or Yukon gold potatoes

⅓ cup lemon juice

3 cloves garlic

3 ripe persimmons, cored (1 lb. total)

2 medium shallots, trimmed

1 red bell pepper, cut into 1-inch pieces

½ teaspoon sea salt

6 cups torn fresh kale, tough stems removed, massaged (see tip, recipe intro)

8 oz. crusty whole grain bread, sliced and toasted or grilled

Warm Roasted Potato, Kale, and Persimmon Salad

Wondering what to do with the persimmons you found at the [market](#)? Grab an oven tray and roast them to sweet, juicy perfection so they can star alongside roasted potatoes in this festive fall side salad. The sweetness of the persimmons deepens as they roast, making them a key ingredient in both the salad and the garlicky dressing. A bed of [kale](#), gently massaged until tender, adds fresh leafiness to contrast the warm potatoes and kale. To enjoy as an entrée, serve with toasted bread or a side of whole grains.

Tips

Soften the kale: Rinse the kale under cold water and shake off excess water. Massage the kale with clean hands for 2 to 5 minutes or until bright green and tender.

Gluten-free version: Serve with gluten-free whole grain bread, or skip the bread altogether.

For more inspiration, check out these tasty ideas:

- [Roasted Radish Salad with Sweet Potato and Apple](#)
- [Kale and Spiced Pumpkin Salad with Figs](#)
- [Fennel, Orange, and Beet Salad with Maple Mustard Dressing](#)
- [Kale, Apple, and Quinoa Salad](#)

By Laura Marzen, RD, LD

- 1 Preheat oven to 425°F. Line a large shallow roasting pan with parchment paper. Cut potatoes into ½-inch wedges. Toss with 2 tablespoons of the lemon juice. Spread evenly in prepared pan. Wrap garlic in a small piece of foil and place on pan. Cover pan with foil; roast 20 minutes.
- 2 Meanwhile, cut persimmons and shallots into ½- to 1-inch wedges. Stir potatoes and push to one side of the pan. Add persimmons, shallots, and bell pepper to the other side of pan. Drizzle with 1 tablespoon of the lemon juice. Spread evenly in pan. Roast, uncovered, 15 to 20 minutes or until vegetables are tender.
- 3 Remove garlic packet. Stir roasted vegetables. Increase oven temperature to 450°F. Roast 10 minutes more or until golden.
- 4 For dressing, transfer the roasted garlic, ¾ cup of the roasted persimmons, the shallots, and bell pepper to a blender or food processor. Add the remaining lemon juice and the salt. Cover and blend until smooth, scraping sides of bowl as needed and adding water as needed to reach desired consistency.
- 5 Divide kale among serving plates. Top with the remaining roasted vegetables and persimmons. Drizzle with dressing. Serve with toasted bread.