Toasted Coconut Kale
Adapted from the New York Times

1 large bunch kale
1/4 cup olive oil
1 tsp sesame oil
2 tbsp soy sauce
1 cup unsweetened flaked coconut
Marinated tofu, diced (optional)
Handful of cashew nuts, lightly toasted (optional)
3 scallions, chopped (optional)

1. Preheat oven to 350. Roughly chop kale and place in a large bowl.
2. Combine soy, olive and sesame oil in a small bowl.
3. Pour over kale and toss to coat leaves. Stir in the coconut. If using marinated tofu, add to the kale.
4. Spread kale on a large baking sheet and bake in preheated oven about 15 minutes, tossing once or twice along the way.
5. The dish is done when the kale is starting to crisp around the edges and coconut is lightly browned. Taste and season accordingly. If you want a stronger soy/sesame flavor, make another batch of the soy/sesame/olive oil dressing and pour over the kale. If using cashews, add at this point and garnish with the scallions.

Yield: 4 servings