Shredded Brussels sprout and curly kale salad with roast chestnuts, beetroot jewels, orange and a zingy lime tahini dressing

*Courtesy of Curly Kale Café*

**Ingredients**

- Half bag mixed salad leaves
- 200g curly kale, leaves removed from stems
- Handful of sprouts
- 1 orange
- Handful of chestnuts
- 1 medium beetroot
- Juice of 1 or 2 limes
- 3 dessert spoons of tahini
- 6 dessert spoons water
- A little olive oil

**Method**

1. Steam the kale until it wilts
2. Finely shred sprouts
3. Prick the chestnuts with a sharp pair of scissors once or twice, or the advice from Nigella is to put a small cross in the pointy end to stop them exploding in the oven!
4. Put on a tray and into the oven on a medium heat and roast for 30 minutes
5. Allow chestnuts to cool and peel (this is easiest when they are still warm)
6. Mix the lime juice, tahini and water with a fork or in a blender. Add a little more water if too thick. Add salt and pepper if desired. You can use some extra lime zest for an extra lime-y zing, a small teaspoon will do
7. Skin the orange whole and cut into slices
8. Cut the beetroot into small pieces (around 1cm cubed). Roast in a little olive oil in the oven until soft
9. Artfully arrange all your ingredients or you can copy ours which is salad first, kale and sprouts second and then the chestnuts (halved), orange slices and beetroot jewels. Add dressing and enjoy!