



## Casamance Salad Recipe

By Chef Pierre Thiam, CorpsAfrica Board Member

Ingredients (Serves 4):

For the salad:

2 Cups cooked Fonio

½ Cup diced mango

2 Cups kale, ribs removed, torn (and rubbed with olive oil to soften)

2 Tbsp olive oil

1 pint cherry tomatoes, diced

¼ Cup thinly sliced red onion

2 Tbsp



For the Ginger Vinaigrette:

1 tsp finely chopped ginger

1 tsp minced fresh garlic

3 Tbsp lime juice

1 tsp of salt

½ tsp of freshly ground black pepper

½ Cups extra-virgin olive oil

Directions:

Make the vinaigrette in a small bowl. Whisk together the ginger, garlic, lime juice, salt, and pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified

Combine the salad ingredients in a large bowl. Add the vinaigrette and fold.

Enjoy!

You can order Pierre Thiam's, "The Fonio Cook Book" and buy his Yolélé fonio on Amazon. Be sure to select CorpsAfrica as your organization of choice on Amazon Smile! 😊

