

Kale Caesar Salad



INGREDIENTS

Dressing:

- 3 anchovies
- 1 large garlic clove
- 3/4 teaspoon kosher salt
- 1 large egg yolk
- 2 Tablespoons fresh lemon juice
- 3/4 teaspoon dijon mustard
- 3 tablespoons grated Parmesan
- 1/3 cup olive oil
- 1 teaspoon Worcestershire
- 1/4 tea white vinegar

Bunch of Kale (or more for bigger salad)

You can also add fried chickpeas if you want!

INSTRUCTIONS

1. Add all dressing ingredients EXCEPT olive oil and parmesan cheese to food processor and whizz up until blended.
2. Slowly add the olive oil with processor running.
3. Add cheese and blend.
4. Hand tear kale into bite sized pieces with stems remove.
5. Put kale in a bowl of cold water. Lightly massage the kale while in the water for a couple minutes.
6. Remove, drain and spin the kale (or pat it dry). You want the leaves very dry before dressing.
7. Mix kale with dressing, add croutons and shaved parmesan on top.
8. Top with ground pepper.