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Romaine lettuce with homemade dressing and parmesan

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**Green Curry** Medium

Aromatic and spicy Thai curry with coconut milk and fresh vegetables

Lunch

45 min 10

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## Classic Salad

**Salad**

Romaine lettuce with homemade dressing and parmesan

Prep Time

15 min

Cook Time

45 min

Servings



6

Rating



4.9/5

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Ghadia Ahmed



## Instructions

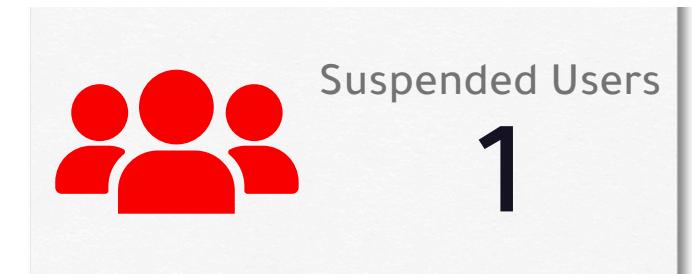
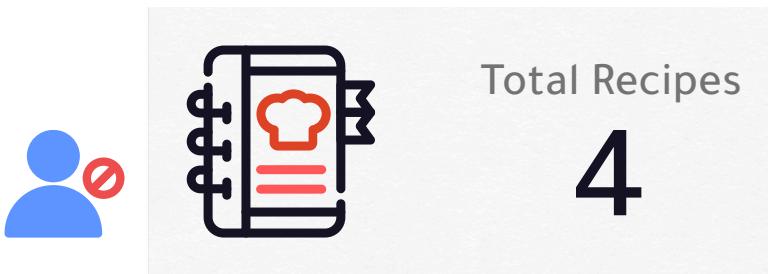
1. Wash and chop romaine lettuce into bite-sized pieces.
2. In a small bowl, mash anchovies and garlic into a paste.
3. Whisk in egg yolk, Dijon mustard, and lemon juice.
4. Slowly drizzle in olive oil while whisking to emulsify.
5. Season dressing with salt and pepper.
6. In a large bowl, toss lettuce with dressing.
7. Add half the Parmesan cheese and toss again.
8. Top with remaining Parmesan and croutons.
9. Serve immediately.



## Ingredients

- 2 large romaine lettuce heads
- ½ cup grated Parmesan cheese
- 1 cup croutons
- 3 anchovy fillets

**Easy****delete****Edit**

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