Sponsored by:



Kale Caesar Salad

Recipe courtesy Food Network Magazine



Level: Easy Serves: 4 servings



Directions

Puree 1/3 cup olive oil, 1 garlic clove, 2 anchovy fillets, 1 teaspoon Worcestershire sauce, and salt and pepper to taste in a blender. Toss 1 1/2 cups crusty bread cubes with 1 tablespoon of the dressing; broil on a baking sheet until toasted, about 2 minutes. Toss 1 1/4 pounds chopped kale with the remaining dressing; broil on another baking sheet, stirring, until crisp, 5 to 8 minutes. Put the kale and croutons in a bowl and top with lemon juice, grated parmesan and a chopped hard-boiled egg.



Photograph by Antonis Achilleos

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