



Tuscan Kale Caesar Slaw

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by The Bon Appétit Test Kitchen

The crisp-tender texture and robust flavor of thinly sliced Tuscan kale stands up to the tart, Caesar-like dressing of this hearty slaw. Serve as a first course or as a side with grilled chicken, beef, or lamb.

Yield: Makes 4 to 6 servings

ingredients

1/4 cup fresh lemon juice
8 anchovy fillets packed in oil, drained
1 garlic clove
1 teaspoon Dijon mustard
3/4 cup extra-virgin olive oil
1/2 cup finely grated Parmesan, divided
Kosher salt and freshly ground black pepper

1 hard-boiled egg, peeled
14 ounces Tuscan kale or other kale, center stalks removed, thinly sliced crosswise (about 8 cups)

Ingredient Info: Tuscan kale—also called *cavolo nero*, Lacinato, black kale, or dinosaur kale—has long, narrow, bumpy dark-green leaves. You can find it at better supermarkets and at farmers' markets.

preparation

Combine the first 4 ingredients in a blender; purée until smooth. With machine running, slowly add oil, drop by drop, to make a creamy dressing. Transfer dressing to a bowl and stir in 1/4 cup Parmesan. Season to taste with salt and pepper. Cover and chill. **DO AHEAD:** *Dressing can be made 2 days ahead. Keep chilled.*

Separate egg white from yolk. Place egg white in a coarse-mesh strainer set over a bowl. Press egg white through strainer with the back of a spoon; scrape egg white from bottom of strainer. Repeat with egg yolk, using a clean strainer and bowl. **DO AHEAD:** *Can be made 6 hours ahead. Cover bowls separately and chill.*

Toss kale and dressing in a large bowl to coat. Season to taste with salt and pepper. Top with remaining 1/4 cup Parmesan and sieved eggs.

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