

Tuscan Kale Salad

By Melissa Clark | **YIELD 2 to 4 servings** | **TIME 20 minutes**

INGREDIENTS

1 bunch Tuscan kale (also known as black or lacinato kale)

1 thin slice country bread (part whole-wheat or rye is nice), or 1/4 cup homemade bread crumbs (coarse)

½ garlic clove, finely chopped

¼ cup finely grated pecorino cheese, more for garnish

3 tablespoons extra virgin olive oil, more for garnish

Freshly squeezed juice of 1 lemon

¼ teaspoon kosher salt

⅛ teaspoon red pepper flakes

Freshly ground black pepper, to taste

PREPARATION

Step 1

Trim bottom 2 inches off kale stems and discard. Slice kale, including ribs, into 3/4-inch-wide ribbons. You should have 4 to 5 cups. Place kale in a large bowl.

Step 2

If using bread, toast it until golden on both sides. Tear it into small pieces and grind in a food processor until mixture forms coarse crumbs.

Step 3

Using a mortar and pestle, or with the back of a knife, pound garlic into a paste. Transfer garlic to a small bowl. Add 1/4 cup cheese, 3 tablespoons oil, lemon juice, salt, pepper flakes and black pepper, and whisk to combine. Pour dressing over kale and toss very well to thoroughly combine (dressing will be thick and need lots of tossing to coat leaves).

Step 4

Let salad sit for 5 minutes, then serve topped with bread crumbs, additional cheese and a drizzle of oil.

PRIVATE NOTES

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