



RECIPES

Arugula Salad with Shaved Parmesan and Balsamic Vinaigrette

INGREDIENTS:

- 1/4 cup balsamic vinegar
- 1 tsp Dijon mustard
- 1 tsp sugar
- 1/2 tsp salt
- Freshly ground black pepper
- 1 clove garlic, minced
- 1/2 cup extra virgin olive oil
- 12 oz fresh arugula, washed and dried
- 2 oz shaved parmesan

INSTRUCTIONS:

1. In a small stainless steel or glass bowl, whisk together the vinegar, mustard, sugar, salt, pepper, and garlic until the sugar and salt are dissolved. While continuing to whisk, add the olive oil in a thin, steady stream until emulsified. Taste and adjust seasoning if necessary.
2. Place the arugula in a large salad bowl and toss with some of the vinaigrette. Divide the salad among serving plates and garnish with shaved parmesan. Serve immediately.

Makes 4 to 6 servings

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