



Dinosaur Kale Caesar Salad (Serves 4 guests)

Ingredients:

- 2 Bunch Dinosaur Kale
- 2 Lemons
- 1 tsp Worcestershire Sauce
- 1 Tbsp Dijon Mustard
- 1/4 Cup Grated Parmesan
- 1 tsp chopped Garlic
- 10 oz Olive Oil
- 1 Loaf Brioche Bread
- Salt
- Pepper
- Shaved Pecorino Romano(For Garnish)

Method:

Dinosaur Kale:

1. Clean and wash dinosaur Kale(removing any big ribs/
2. Soak cleaned dinosaur kale in lemon water for a few minutes, remove, and dry

Dressing:

1. Combine juice of 1 lemon, Worcestershire Sauce, Dijon Mustard, Garlic and Parmesan in blender.
2. While blender is running, slowly drizzle in the olive oil.
3. Season with a pinch of salt and cracked black pepper.

Croutons:

1. Preheat oven to 300 Degrees
2. Remove crust from brioche bread and cut into small squares(1inch by 1inch)
3. Toss with a little olive oil, salt, and pepper.
4. Lay on sheet tray and bake until golden brown and crispy, rotating every few minutes until done.

To Finish:

1. Toss dinosaur kale with a small amount of dressing
2. Top with croutons, fresh cracked black pepper, and a little bit of shaved pecorino.