

Arugula Salad With Parmesan

★ 5.0 • Serves 4 • Italian

INGREDIENTS

- 4 to 5 ounces baby arugula
- 1 tablespoon extra-virgin olive oil, plus more as needed
- 2 teaspoons fresh lemon juice, plus more as needed
- Kosher salt (such as Diamond Crystal)
- 2 ounces Parmesan, shaved with a vegetable peeler

STEPS

1. Place the arugula in a very large bowl, ideally one that could hold twice as many leaves. Drizzle over the olive oil and use your hands to toss lightly, then add the lemon juice and $\frac{1}{4}$ teaspoon salt. Lightly toss the greens until they are evenly glossy; avoid overmixing or crushing the greens.
2. Add the Parmesan and toss just to incorporate. Taste. If the salad is too sharp, add another drop of oil and toss. If the salad is dull, add a sprinkle of salt and some lemon juice and toss. Eat right away.

Source: <https://cooking.nytimes.com/recipes/1023337-arugula-salad-with-parmesan>