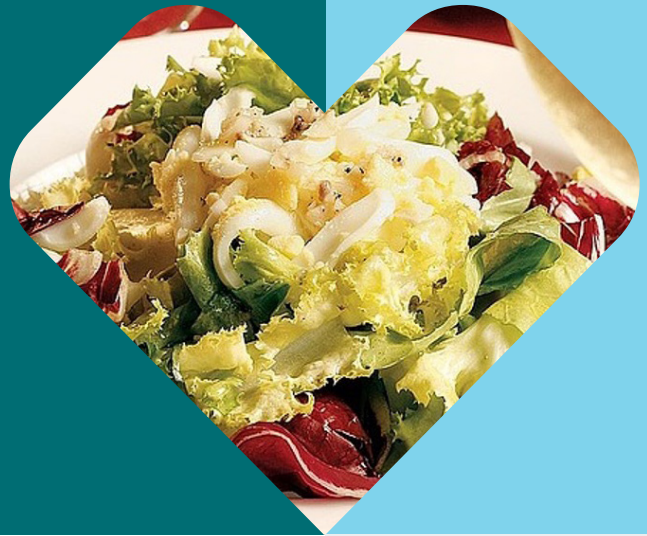


# Bold Winter Greens Salad

For this cousin of the Caesar salad, use a combination of winter greens, and vary the amount of garlic and anchovy according to your preference.



## Ingredients

- 2–3 cloves garlic, minced
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground pepper, or to taste
- 2 tablespoons lemon juice
- 1 tablespoon sherry vinegar
- 3–4 anchovy fillets, rinsed and chopped
- ⅓ cup extra-virgin olive oil
- 12 cups chopped mixed bitter salad greens, such as chicory, radicchio and escarole
- 3 large hard-boiled eggs

## Instructions

1. Place garlic to taste in a large salad bowl and sprinkle with salt and pepper. Add lemon juice and vinegar; let stand for 5 minutes. Stir in anchovies to taste. Whisk in oil in a slow steady stream until well combined.
2. Add salad greens and toss. Shred 3 egg whites and 1 egg yolk through the large holes of a box grater (reserve the remaining yolks for another use or discard). Sprinkle the salad with the grated egg.

### Yield:

10 servings,  
about 1 ¼ cups  
each

### Active Time:

20 minutes

### Total Time:

20 minutes

### Nutrition Per Serving

92 Calories, Total Fat: 8 g, Saturated Fat: 1 g, Cholesterol: 19 mg,  
Carbohydrates: 2 g, Fiber: 0 g, Total Sugars: 0 g, Added Sugars: 0 g,  
Protein: 2 g, Sodium: 102 mg, Potassium: 167 mg, Iron: 0 mg, Folate: 36 mcg,  
Calcium: 26 mg, Vitamin A: 1027 IU, Vitamin C: 7 mg

**Carbohydrate Servings: 0**