

# Kale Caesar Salad

*with Soft Boiled Egg, Toasted Hazelnuts & Homemade Croutons*

You may have noticed that kale has been popping up on more and more restaurant menus these days, which inspired us to combine this trendy superfood with another menu staple, the classic Caesar Salad. In addition to the sturdy, bitter green, we topped this recipe off with crunchy, homemade croutons and silky soft-boiled eggs.



## Ingredients

- 1 Bunch Lacinato Kale
- 1 Celeriac
- 1 Clove Garlic
- 1 Small Bread Boule
- 1 Tablespoon Honey
- 1 Tablespoon White Wine Vinegar
- 2 Farm Eggs
- ¼ Cup Grated Parmesan Cheese
- ¼ Cup Mayonnaise
- 3 Tablespoons Hazelnuts

Makes 2 Servings  
About 570 Calories Per Serving

# Instructions



## 1 Prepare your ingredients:

Preheat the oven to 375°F. Heat a medium pot of water to boiling on high. Wash and dry the fresh produce. Peel and mince the garlic, smashing until it resembles a paste. Cut the kale into medium-sized ribbons. Peel and cut the celeriac into thin matchsticks. Place the **celeriac** in a bowl with the **white wine vinegar** and **honey**. Cut the crust off the bread boule and cut the rest into bite-sized cubes.



## 2 Make the croutons:

Place the **bread cubes** on a baking sheet. Drizzle about **1 tablespoon olive oil** over the bread and toss to coat. Toast in the oven 12 to 14 minutes, or until golden brown, stirring halfway through. When slightly cooled, transfer the croutons to a large bowl. Season with salt to taste.



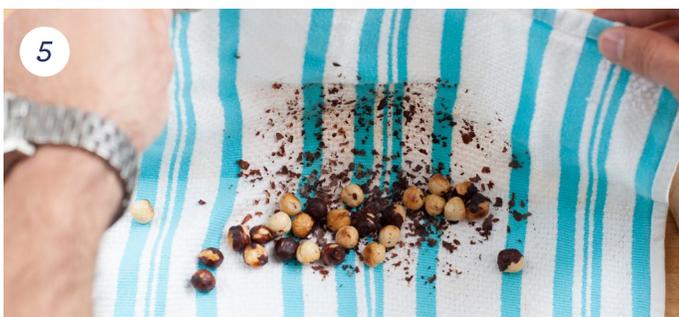
## 3 Cook the eggs:

While the croutons toast, place the **eggs** in the pot of boiling water and cook for exactly 7 minutes. Drain the eggs and run them under cold water to stop the cooking. Cover the eggs with cold water. When cool enough to handle, carefully peel the eggs and slice them in half. (Being careful not to smash them.)



## 4 Make the dressing:

In a small bowl, combine the **mayonnaise**, the **juice of the whole lemon**, the **garlic paste**, and **half the Parmesan cheese**. Slowly whisk in about **1 tablespoon olive oil** until combined. Season with salt and pepper to taste.



## 5 Prepare the hazelnuts:

On the same baking sheet used for the croutons, toast the **hazelnuts** in the oven for 3 to 5 minutes, or until warm and fragrant. (Be careful as they burn easily.) Place the toasted hazelnuts in a clean kitchen towel, fold over, and rub the hazelnuts with the towel until the skins come off. Roughly chop the peeled hazelnuts in half.



## 6 Make the salad & plate your dish:

To the bowl with the croutons, add the **kale**, the **remaining Parmesan cheese**, and **all but a pinch of the celeriac and hazelnuts**. (Reserve the rest for garnish.) Add some of the dressing (you may have extra dressing) and toss to coat. Season with salt and pepper to taste. Divide the salad between 2 plates. Top each with an egg. Garnish with the **remaining celeriac and hazelnuts**. Season with pepper. Enjoy!