

THE WAY THE COOKIE CRUMBLES



Kale Caesar Salad (slightly adapted from The Food Lab)

4 to 6 servings

As always, I substituted Greek yogurt for a portion of the mayonnaise.

1 pound (about 2 bunches) Tuscan, tough stems removed, leaves roughly chopped (about 4 quarts loosely packed leaves)

4 tablespoons extra-virgin olive oil, divided

5 ounces hearty bread, roughly torn into 1-inch pieces

Kosher salt and freshly ground black pepper

$\frac{2}{3}$ cup mayonnaise

6 anchovy filets, minced

1 medium clove garlic, minced (about 1 teaspoon)

1½ ounces (about $\frac{3}{4}$ cup) Parmigiano-Reggiano, finely grated

2 teaspoons Worcestershire sauce

2 tablespoons juice from 1 lemon

1 small white onion or 2 shallots, finely sliced

1. Place a rimmed baking sheet on the middle rack of the oven and heat the oven to 400 degrees. In a large bowl, combine the kale and 2 tablespoons of the oil. Use your hands to knead the oil into the kale until the kale is dark green and slightly softened, about 2 minutes.

2. Transfer the bread, 1 tablespoon oil, and salt and pepper to taste to a food processor fitted with the metal blade. Pulse until the largest pieces of bread are about the size of a chickpea. Remove the preheated baking sheet from the oven. Add the remaining one tablespoon of oil to the pan, using a spatula to spread it evenly. Transfer the bread pieces to the pan. Bake until toasted, about 15 minutes, stirring once halfway through the baking time. Let cool slightly.

3. Add the mayonnaise, garlic, anchovies, worcestershire sauce, lemon juice, and parmesan to the empty food processor bowl. Process until smooth.

4. Add the onions, dressing, and half the bread pieces to the kale; stir to combine. Serve immediately, topping each serving with the remaining croutons.