

Kale Caesar Salad

Adapted slightly from [Serious Eats](#)

Ingredients

- 1 pound (about 2 bunches) kale (I prefer a curly variety to hold the dressing and croutons), stems removed, leaves chopped or torn.
- 5 tbsp. extra-virgin olive oil
- 5 ounces hearty bread, torn into 1-inch pieces
- $\frac{2}{3}$ cup mayonnaise
- 6 anchovy filets
- 1 medium clove garlic, minced (about 1 tsp.)
- 2 ounces good Parmesan cheese, grated
- 3 tsp. Worcestershire sauce (more works, too!)
- 2 tsp. lemon juice
- 1 small white onion, finely sliced

Directions

1. Preheat oven to 350F.
2. In a large bowl, massage kale with 3 tbsp. oil, making sure to coat all the surfaces, kneading with your hands to help break down the tougher pieces, about 2 minutes. Set aside.
3. Combine bread pieces with remaining 2 tbsp. oil in a food processor. Pulse until broken down into pea-sized pieces. Transfer to a rimmed baking sheet and bake until croutons are pale golden brown and crisp, tossing and checking every 5 minutes, for about 15 minutes.
4. Clean out food processor. Combine mayonnaise, anchovies, garlic, cheese, Worcestershire sauce, and lemon juice in the food processor and process until smooth.
5. To put the salad together add the onions, dressing, and half the croutons to the bowl with the kale. Toss to coat. Serve sprinkled with remaining croutons.