



## Arugula Salad

### Ingredients

- 2 bunches of arugula
- 5 – 6 Tbsp vinaigrette (or 2 Tbsp balsamic vinegar & 4 Tbsp olive oil)
- Salt to taste
- Pepper to taste
- ¼ cup parmesan cheese, thinly sliced or coarsely grated
- ¼ cup pine nuts

### Instructions

1. Wash and thoroughly dry arugula, then place in bowl.
2. Toss with vinaigrette, salt and pepper
3. Transfer to salad plates.
4. Top with cheese and pine nuts (prepared as described below)
5. 4 servings

Pine nut prep: toss the pine nuts with a tiny amount of oil and toast in a frying pan over medium-high heat, stirring constantly, until golden brown. If the pan starts to smoke, turn down the heat.



Credit where credit is due:  
The Veggie Table