



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Green Bean Caesar Salad with Parmesan & Garlic Croutons

Salad:

1 ½ lbs. green beans
2 oz. Parmesan cheese, shaved with a vegetable peeler
4 oz. baguette, cut into ½" pieces
Lockwood Acres garlic salt
2 T. extra virgin olive oil

Dressing:

1 ½ T. lemon juice
1 T. Worcestershire sauce
1 T. Dijon mustard
3 garlic cloves, minced
3 anchovy fillets, minced (or about 1 ½ t. anchovy paste)
Salt & pepper
3 T. extra virgin olive oil

Line a baking sheet with a clean dish towel. Bring 4 quarts water to a boil in a large Dutch oven or soup pot. Add green beans and 1 ½ t. salt, return to a boil and cook until tender, 5-7 minutes. Drain green beans in a colander and spread out on the towel. Let beans cool completely.

For the dressing: whisk lemon juice, Worcestershire, mustard, garlic, anchovies, ½ t. pepper and ¼ t. salt in a bowl until combined. Slowly whisk in the 3 T. olive oil until emulsified; set aside.

For the croutons: toss bread cubes, 2 T. olive oil, a little pepper and the garlic salt in a large bowl until bread is coated with oil. Transfer to a sheet pan and roast in a 375 degree oven for 7-10 minutes, or until golden and crispy.

Toss together the green beans, dressing, croutons and half of the Parmesan. Season with salt and pepper. Transfer to a serving dish, sprinkle with remaining Parmesan and serve.

Serves 4-6.

Recipe demonstrated by Stephanie Oelsigle Jordan, Local Food Program Manager at Sustainable Solano.

Buy local! Get produce for this recipe from small Solano County farms.
Visit <http://sustainablesolano.org/local-food/> for resources and information.