

Raw Greens Salad with Gruyère and Croutons

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YieldMakes 6 servings

Ingredients

5 anchovy fillets, finely chopped

3 garlic cloves, pressed

1/2 cup extra-virgin olive oil

3 cups 3/4-inch cubes crustless country bread

1 cup (packed) coarsely grated Gruyère cheese (about 4 ounces), divided

Nonstick vegetable oil spray

1 bunch mustard greens (or arugula), center rib and stem cut from each leaf, leaves cut crosswise into 1/2-inch-wide strips

5 teaspoons (or more) fresh lemon juice

Preparation

Preheat oven to 375°F. Combine anchovies and garlic in small bowl. Gradually whisk in oil. Place bread cubes in medium bowl. Drizzle 2 tablespoons anchovy oil over, tossing to coat. Sprinkle bread with salt, pepper, and half of cheese; toss to coat.

Spray rimmed baking sheet with nonstick spray. Scatter bread on sheet. Bake croutons until crisp and golden, stirring occasionally, about 20 minutes. Set aside.

Measure 8 cups (loosely packed) mustard greens and place in large bowl (reserve any remaining greens for another use). Add croutons and remaining cheese to bowl. Whisk 5 teaspoons lemon juice into remaining anchovy oil; season dressing with salt, pepper, and more lemon juice, if desired. Add dressing to salad; toss to coat.