

Arugula and Parmesan Salad

By Holly Y.

1 bag (7 oz) arugula
1 cup fresh parmesan, grated (use large grate)
1 small red onion (or ½ medium), julienne
½ cup toasted pine nuts
3 Tbs. Meyer lemon juice, freshly squeezed
¼ cup extra virgin olive oil
1 tsp. Kosher salt
Freshly ground black pepper

Combine lemon juice, oil, and salt in a screw top jar and shake well. Pour over arugula and onion. Toss. Add cheese and pine nuts. Top with fresh pepper.

Cook's notes:

- I've only ever used regular lemon juice—just as good to me!
- I only use ½ tsp. Kosher salt