

Chicory Salad with Broken Caesar Dressing

Recipe courtesy of Kari Kihara

Serves 2 | 30 minutes

Mac Market chef Kari Kihara has a special way with all vegetables, but she loves salads most of all. Here, she offers her twist on the classic Caesar, a lighter and brighter riff perfect for spring.

8 boquerones

2 cloves garlic

juice of 1 lemon, divided

½ cup olive oil

**1 ½ cups (approx. 3 oz) of
grated Manchego, divided**

salt, to taste

pepper, to taste

**2 quarts chicories, cut or
lose leaf**

**½ cup of mixed herbs like dill,
parsley, chives, or chervil**

**1 tablespoon fermented sweet
peppers or spicy if you like heat**

¼ cup of breadcrumbs*

Step 1 Combine boquerones, garlic, juice from half a lemon, and ½ cup of manchego in a food processor.

Step 2 With the machine running, slowly add the olive oil in a thin stream; season with salt to taste and go heavy on the black pepper (it takes a lot!).

Step 3 Once dressing is made, add your lettuce or chicories, herbs, and fermented or pickled peppers to a large mixing bowl and season with salt, pepper and the remaining teaspoon of lemon juice. Add dressing a few tablespoons at a time and mix until nicely dressed but not soggy (remember that a salad is all about seasoning and preference so don't be afraid to salt and dress to your liking!).

Step 4 Once it tastes good to you, transfer salad to a serving bowl, cover with breadcrumbs and the remaining manchego cheese, and dig in!

*At Mac Market, we make breadcrumbs with our sesame sourdough focaccia, but any bread will do. Cut into cubes, toast in the oven till dry, then blitz in a food processor and add in olive oil, salt, garlic and onion powder, and pimenton.