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## **Arugula Salad with Parmesan, Pine Nuts and Lemon Dressing**

Yield: 6 x 1 cup servings

### *Salad*

6 cups Arugula  
3 Tbs. Grated Parmesan  
3 Tbs. Toasted Pine Nuts

1. Place the arugula in a mixing bowl and sprinkle with the Parmesan and pine nuts.
2. Lightly dress with the lemon dressing, recipe below.
3. Serve immediately.

### *Lemon Dressing*

1 Shallot, peeled, trimmed and finely chopped  
½ cup fresh Lemon Juice  
¾ to 1 - cup good olive oil  
Kosher Salt, to taste  
Black Pepper, freshly ground, to taste

1. Place shallot and lemon juice in a bowl and mix together.
2. Slowly whisk in olive oil.
3. Adjust the salt and pepper to taste.
4. Place the spinach in a serving bowl, lightly drizzle the dressing over the salad, toss and adjust the salt and pepper.