

JOHN PLESSETTE'S MEAL OF THE WEEK



WINTER GREENS AND BREADCRUMB SALAD

- 1 BUNCH OF CHARD
- 1 BUNCH OF SPINACH
- 1 BUNCH OF BLACK KALE (CAVALO NERO)
- 1 LARGE LEMON
- FRUITY VIRGIN OLIVE OIL
- 1 CUP OF ROMANO PECORINO
- BUTTER
- 1 CUP OF FRESHLY MADE BREADCRUMBS

TEAR THE LEAVES OFF THE RIBS OF THE KALE, SPINACH AND CHARD USING A PARING KNIFE AND YOUR FINGERS.

DUMP ALL THE GREENS IN A SINKFULL OF COLD WATER TO REMOVE ANY GRIT. DRAIN IN A COLANDER. SPIN DRY IN A LETTUCE DRYER AND WRAP GENTLY IN TEA TOWELS UNTIL READY TO USE.

ABOUT AN HOUR BEFORE SERVING, MAKE A DRESSING WITH THE JUICE OF ONE LEMON, SEA SALT AND FRESHLY GROUND PEPPER. WHISK IN ABOUT 1/2 CUP OF OLIVE OIL.

STACK SEVERAL LEAVES AT A TIME LIKE PLAYING CARDS, ROLL AND SLICE INTO JULIENNE STRIPS. TOSS WITH THE LEMON DRESSING AND ALLOW TO STAND AT ROOM TEMPERATURE. TOSS EVERY FIFTEEN MINUTES OR SO. THE GREENS WILL COLLAPSE AS THEY MACERATE.

JUST BEFORE SERVING MELT 1/2 STICK OF BUTTER IN A FRYING PAN. WHEN FOAM HAS SUBSIDED, ADD BREADCRUMBS. SALT LIGHTLY. COOK OVER MEDIUM HEAT, TURNING WITH A SPATULA UNTIL THE BREADCRUMBS ARE BROWNED BUT NOT BURNED — ABOUT 2 MINUTES.

ADD GRATED ROMANO PERCORINO. TOSS. ADD BREADCRUMBS. TASTE FOR SEASONING, ADDING MORE OLIVE OIL IF NECESSARY.

SERVES 6