

**DOITONADIME'S KALE CEASAR SALAD** (Adapted from Better Homes & Gardens)

youtube.com/doitonadime

**INGREDIENTS:**

2 medium bunches of kale (washed/stemmed)	4-6 canned anchovies
1/2 cup olive oil	1 Tablespoon Dijon Mustard
1/4 cup lemon juice	4-6 cloves garlic
2 hardboiled egg yolks	Shredded Parmesean Cheese

Serves 6

**DIRECTIONS:**

Mix olive oil, lemon juice, egg yolks, anchovies, mustard, and garlic in a blender. Liquify until combined. Let dressing sit for 30 minutes for flavors to combine. Work into kale using your hands. Serve with parmesan cheese and toppings.