

arugula salad with garlicky anchovy dressing

Makes 2-4 servings

RECIPE ADAPTED FROM: [NYT Cooking](#)

PREP TIME: 5 minutes

1 Tbsp lemon juice (from ½ lemon),
plus more if needed

1 garlic clove, minced

2 anchovies, or more to taste

1-2 Tbsp chopped parsley

2 Tbsp extra-virgin olive oil

5 oz package baby arugula

Ground black pepper, to taste

Flaky sea salt, to taste

NOTE

You can adjust the dressing's pungency by adding more or fewer anchovies. The dressing will keep for a few days in the fridge, but the oil will solidify, so remember to take it out at least an hour before serving, and shake it really well.

COMBINE lemon juice and garlic in a blender.

LET sit for 2 minutes, then add anchovies and parsley, and blend to combine.

WITH blender running, drizzle in oil until emulsified.

TASTE and add more lemon or a bit of salt if needed.

TOSS together arugula and just enough of the dressing to coat the leaves in a large bowl (you may not need all of it).

SPRINKLE with pepper and flaky sea salt if desired, and serve immediately.

