

Chef
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COLLARD GREEN SALAD

INGREDIENTS

- 1 bunch fresh collard greens, washed, stems and spine removed
- Salt and freshly ground black pepper
- Zest and juice of one lemon
- 1/3 cup ricotta salata, shaved
- 1/2 cup buttermilk vinaigrette

INSTRUCTIONS

1. Stack half of the collard leaves on your cutting board and roll them tightly, then slice the leaves crosswise into thin ribbons (chiffonade). Place the collards in a mixing bowl, season with salt and pepper, then add the lemon zest and juice. Toss to evenly distribute the seasonings and acid, then grab handfuls of the collards and squeeze them to help tenderize the greens (you will notice the color change to a darker, almost glossy green).
2. Add 1/2 cup of the vinaigrette and toss to distribute, taste and add more as you like. Save about 1/4 cup to drizzle over the dish at the end. Dressed salad can sit for 10–15 minutes in the refrigerator. Serve with crispy black-eyed peas, shaved ricotta salata, a portion of blackened salmon and a drizzle of the remaining buttermilk vinaigrette.