

ARUGULA SALAD WITH PARMESAN, LEMON AND OLIVE OIL

<https://www.gimmesomeoven.com/arugula-salad-with-parmesan-lemon-and-olive-oil/?epik=dj0yJnU9YWNVZnBnM0dqdEU4bEpicjNtdmd0TUVKUF9kSEQ5aGgmbj1fQ2pRaVNOV3NQYm1wNW9wSWM1RHpRjm09MyZ0PUFBQUFBRLdmln>

YIELD: 2 SERVINGS

This Arugula Salad with Parmesan, Lemon and Olive Oil is so fresh and flavorful. Plus, it only calls for 5 easy ingredients and can be made in minutes!

INGREDIENTS

- 2 handfuls fresh baby arugula
- 2 Tablespoons freshly-grated Parmesan, plus extra shavings as garnish
- 2 teaspoons good-quality olive oil
- 2 teaspoons freshly-squeezed lemon juice
- 1 teaspoon freshly-cracked black pepper

INSTRUCTIONS

1. Add arugula and Parmesan to a **large mixing bowl**. Drizzle evenly with olive oil and lemon juice, and sprinkle with black pepper. Toss until combined.
2. Serve immediately, garnished with extra Parmesan if desired.

NOTES

*I never (ever) actually measure the ingredients for this recipe, but the proportions above are a basic place to help get you started. Feel free to just taste it and add extra lemon, Parm, pepper or lemon juice as you see fit.