

Arugula Salad with Croutons, Parmesan, and Lemon

From Epicurious.com

Makes 6 servings

- 1 8-ounce piece ciabatta with crust (preferably day-old)
- 1 large garlic clove, peeled
- 1/4 cup plus 3 tablespoons extra-virgin olive oil
- 6 ounces arugula (preferably wild; about 10 cups packed)
- 2 tablespoons (or more) fresh lemon juice
- 3 ounces Parmesan cheese, shaved into strips with vegetable peeler

1. Preheat oven to 400°F. Rub crust of bread with garlic clove. Tear bread into 1-inch pieces and place in large bowl; toss with 1/4 cup olive oil. Sprinkle bread lightly with salt; arrange in single layer on rimmed baking sheet. Bake until golden and crisp around edges, about 10 minutes. Cool.
2. Place arugula in large bowl. Drizzle with 3 tablespoons olive oil and 2 tablespoons lemon juice, adding more lemon juice, if desired. Sprinkle with salt and pepper. Add 2/3 of croutons and half of Parmesan cheese and toss. Transfer to serving bowl; scatter remaining croutons and Parmesan cheese over and serve.