



Arugula Salad with Gremolata Vinaigrette

5 cups baby arugula, washed and dried
2 tablespoons fresh squeezed lemon juice
1/3 cup Gremolata Olive Oil
1/2 teaspoon fine sea salt
Fresh cracked pepper to taste
Shaved Parmesan

Combine the lemon juice with the sea salt., whisk Milanese Gremolata olive oil and season with pepper. Adjust seasoning and gently toss the arugula with the vinaigrette. Top with shaved Parmesan Cheese. This is a perfect topping for Focaccia as well.