



# Escarole Salad with Fried Mortadella

*serves 2-4*

- 1 head escarole
- 1 generous cup diced mortadella
- 1 teaspoon anchovy paste
- 1 clove garlic, peeled and smashed
- juice of 1/2 lemon
- olive oil
- coarse sea salt & freshly ground black pepper

Make dressing first so it can sit and the flavors will meld as you prepare the salad. Whisk together anchovy paste, garlic and lemon juice in a small bowl or mug. Whisk in olive oil until nicely emulsified. Taste and add a pinch of sugar if needed.

Core escarole, discarding any scraggly outer leaves. Wash leaves and dry well. Tear into large pieces and place in salad bowl.

Heat a skillet and add diced mortadella, frying over medium flame until nicely browned. Remove to a paper-towel lined plate.

Remove garlic clove from dressing and discard; toss escarole with dressing. Add mortadella, a sprinkling of salt and plenty of pepper and toss again.