



Lemon Parmesan Sesame Salad

Serves 1

Ingredients

- 0.1 tsp black pepper
- 1 tsp dijon mustard (auto-linked (score 1.00))
- 0.5 clove garlic (auto-linked (score 1.00))
- 0.5 each lemon (auto-linked (score 0.92))
- 2 tbsp olive oil (auto-linked (score 0.92))
- 0.25 cup parmesan cheese (auto-linked (score 1.00))
- 2 cup romaine lettuce (auto-linked (score 1.00))
- 0.25 tsp salt (auto-linked (score 0.92))
- 1 tbsp sesame seed

Instructions

1. In a small bowl, whisk together Dijon mustard, minced garlic, juice from half a lemon, olive oil, salt, and pepper.
2. Wash and chop romaine lettuce into bite-sized pieces.
3. Finely grate parmesan cheese.
4. In a large salad bowl, combine romaine lettuce and dressing.
5. Toss gently until the lettuce is evenly coated.
6. Sprinkle with grated parmesan cheese and sesame seeds before serving.