 **Arugula (Wild or Tame) Salad With Lemon Vinaigrette and Parmesan**

Arugula is a great salad green either on its own, or with other greens. I like it tossed with a light lemon vinaigrette and some freshly shaved Parmesan. This also works on a grilled pizza bianco with some prosciutto. Because it’s so simple, this is a good excuse to use all the fancy olive oil, sea salt etc, that you’ve been hoarding. Easy and delicious. Here’s my vinaigrette:

* 1 bunch of **arugula**, washed and torn into bite sized pieces
* ¼ cup **olive oil** (use the good stuff here where it will make a difference)
* Juice of ½ **lemon**
* **Salt** and **pepper** to taste
* About ¼ cup shaved **Parmesan** (use a vegetable peeler on a block of Parmesan, you can use grated if that’s all you have)

Put the arugula in a bowl big enough to hold it with room to toss. Sprinkle the olive oil over the greens, add the lemon juice, salt and pepper and Parmesan. Toss gently until all the leaves are well coated. Serve and enjoy.