

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## BROCCOLI CAESAR

### Ingredients:

- 2 medium heads of broccoli
- ¼ head of cabbage
- ¼ cup fresh lemon juice
- ½ cup olive oil
- 2 teaspoons dijon mustard
- 2 tablespoons mayonnaise
- 2 garlic cloves, thinly sliced
- 4 tablespoons grated parmesan, plus more for serving
- Kosher salt
- Black pepper

### Directions:

Step 1: Use the side of a large knife to mash garlic cloves. Transfer to a large bowl and whisk with garlic, lemon juice, mustard and a large pinch of salt. Add mayonnaise and whisk together. Gradually add olive oil and 3 tablespoons parmesan, whisking until combined.

Step 2: Trim the woody ends off the broccoli, saving as much stem as possible. Cut off florets and break into bite size pieces, adding to the bowl with dressing. Slice the remaining broccoli into smaller pieces and add to bowl. Chop cabbage crosswise and add to bowl.

Step 3: Toss until broccoli and cabbage are coated with dressing and evenly combined. Season to taste with salt and pepper.

Step 4: Garnish salad with parmesan and lemon zest. Enjoy!



## Pair with Estate White

Point phone camera at  
QR Code for more info.

