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BONNIE'S

食左飯未呀



BOWERY



Chef Calvin Eng's Cantonese Caesar Salad

A special recipe created in collaboration with Chef Calvin Eng (chef-owner of Bonnie's in NYC) and Bowery Farming.

Brighten your summer meals with tender and herbaceous chrysanthemum greens made with fresh, local produce by Bowery Farming. Bowery Farming grows pesticide-free produce in local, indoor smart farms that use less water and land to create less waste on the environment!

10 MINUTES	2-3 SERVINGS
15 INGREDIENTS	<i>○○○○○</i> SPICE LEVEL

Cantonese Caesar Salad

INGREDIENTS

For the dressing:

- 1 can tinned dace with black beans
- 8 cloves garlic, minced
- 2 lemons, for juice
- 2 tbsp water
- 1 tbsp Dijon mustard
- 5 tbsp Parmesan, grated
- 1 c olive oil
- 1 tsp salt
- 1 tsp MSG
- 1/2 tsp black pepper
- 1 c Kewpie mayo

For the salad:

- Bowery Farming Baby Romaine
- Bowery Farming Chrysanthemum Greens

For garnish:

- fried shallots
- toasted white sesame seeds
- Parmesan, grated

DIRECTIONS

1. Gather all mise en place.
2. Make the dressing: Add all dressing ingredients up until black pepper into a blender and blend until smooth.
3. In a medium sized metal bowl, combine the blended ingredients and Kewpie mayo and whisk well.
4. Combine baby romaine and chrysanthemum and toss with your desired amount of dressing.
5. Garnish with fried shallots, sesame seeds, and grated parmesan, and serve!



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