**Swiss Chard Salad with Lemon, Parmesan & Breadcrumbs**

<http://www.alexandracooks.com/2014/08/07/swiss-chard-salad-with-lemon-parmesan-breadcrumbs/>

*Slightly adapted from* [*Food52.*](https://food52.com/recipes/24925-chard-salad-with-garlic-breadcrumbs-and-parmesan)

*Notes: \* The third time I made this, I was out of bread — the horror! — and I used two English muffins instead. Worked like a charm. Also, I zest the lemon right into the bowl of chard, but you can add it to the dressing, too — it doesn't make much of a difference. And I add a pinch of red pepper flakes, but again, this is just personal preference.*

**Ingredients**

* 1 bunch Swiss chard
* 1/2 cup extra virgin olive oil, divided
* 1 1/2 cup fresh [breadcrumbs](http://www.alexandracooks.com/2013/01/18/homemade-breadcrumbs-infinite-ways-to-use-them/)\*
* 1 clove garlic, minced
* sea salt to taste
* crushed red pepper flakes, optional
* 1 lemon
* 3/4 cups grated Parmesan, Grana Padano or Pecorino

**Instructions**

1. Wash and dry the chard and remove the stems from the leaves. (Save stems for another use.) Stack a few of the leaves on top of each other, roll them like a cigar and cut the cigar into thin (1/8-inch) ribbons. Repeat until all the leaves are shredded. Put the leaves into a large salad bowl.
2. Warm 1/4 cup olive oil in a small, heavy skillet over medium heat. Add the breadcrumbs and cook, stirring frequently, until they are crisp and golden brown (about 5 minutes). Be careful not to burn them! Stir in the garlic, a pinch of salt and pepper flakes, and let them toast for another minute, then remove from the heat.
3. Zest the lemon into the bowl of chard. Juice the lemon into a small mixing bowl. Add a few generous pinches of salt. Slowly whisk in 1/4 cup of the olive oil.
4. Add the Parmesan and about 2/3 of the lemon dressing to the bowl. Toss until nicely coated. Taste and add more dressing if you like. Toss in the toasted breadcrumbs and serve immediately.