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Spring Panzanella Salad

Source: adapted from twopeasandtheirpod.com, Serves 6

FOR THE SALAD:

- 8 cups cubed artisan bread, cut into 1/2-inch pieces
- 1 Half Stick (1/4 cup) Butter, melted
- 1 teaspoon finely chopped chives
- 1 teaspoon finely chopped parsley
- 1 large bunch asparagus, ends trimmed and cut into 1-inch pieces
- 1 tablespoon olive oil
- Salt and freshly ground black pepper, to taste
- 3 cups baby arugula
- 1 cup fresh or frozen peas (thaw peas if using frozen)
- 1/2 cup crumbled feta cheese

FOR THE LEMON DRESSING:

- 1/3 cup olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon white or golden balsamic vinegar
- 1/2 teaspoon honey
- 1 tablespoon minced shallot
- 1 clove garlic, minced
- Salt and freshly ground black pepper, to taste

GARNISH:

- 1 tablespoon chopped chives
- 1 tablespoon chopped parsley

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- ¹ Preheat oven to 350° F. Place bread cubes in a large bowl. In a small bowl, combine melted butter, chives, and parsley. Pour herb butter over the bread cubes and toss until well coated. Pour bread cubes on a large baking sheet. Season the bread cubes with salt and black pepper, to taste. Place baking sheet in the oven and bake for 10-15 minutes, or until bread cubes are crunchy and slightly golden brown. Remove from oven and cool to room temperature.
- ² When bread cubes are done, increase oven heat to 400° F. Place asparagus pieces on a large baking sheet and drizzle with olive oil and season with salt and pepper to taste. Roast, turning occasionally, 18-20 minutes or until asparagus is tender, but still crisp. Remove from oven and cool to room temperature.
- ³ In a large bowl, combine the bread cubes, asparagus, arugula, peas, and feta cheese.
- ⁴ To make the dressing, in a small bowl, combined olive oil, lemon juice, balsamic vinegar, honey, shallot, and garlic. Whisk until well combined. Season with salt and black pepper, to taste.
- ⁵ Drizzle dressing over the salad and gently toss. Garnish panzanella salad with additional chives and parsley. Serve.

Note-this salad is best the day it is made. It can be made a few hours in advance.