



NUTRITION per serving 72g carbohydrates 29g fat 24g protein 658mg sodium | low-calorie, vegetarian, soy-free



Calories
608



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

Spring Panzanella Salad

with roasted vegetables and goat cheese crostini

IN YOUR BOX

- 8 oz. Asparagus
- 1 Shallot
- 2 Garlic Cloves
- 1 Mini Baguette
- 3 oz. Stringless Sugar Snap Peas
- 1 Romaine Heart
- 1 ½ oz. Radishes
- 2 oz. Goat Cheese Crumbles
- 1 ½ oz. Champagne Vinegar
- 1 tsp. Honey
- 1 ½ oz. Pine Nuts

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Baking Sheet
- Mixing Bowl

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Preheat oven to **375 degrees**

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads up!** **Shallots** are used twice in this recipe. **Julienned shallots** roast with other vegetables and remaining **finely diced shallots** go in dressing. Raw shallot is strong, so start with a pinch for dressing.

FROM THE CHEF

If desired, hold back a bit of goat cheese to sprinkle over salad.

Did you know...

Panzanella is a traditional Tuscan salad of bread and tomatoes that's a hallmark of summer. It's a great way to use up stale bread. A true panzanella soaks stale bread in dressing for a few minutes to soften it, but this version keeps it separate.



Prepare and Roast Vegetables

Trim woody ends off **asparagus** and cut into 1" lengths on an angle. Peel and halve **shallot**. Slice half the shallot into thin strips (julienned) and cut other half into a fine dice. Mince **garlic**. On one half of prepared baking sheet, toss **asparagus**, **garlic**, and **julienned shallots** with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Roast 6 minutes. *Vegetables will not be fully cooked, but will finish in a later step after adding crostini to pan.*



Prepare Remaining Ingredients

Trim ends from **baguette** and cut into 4 crostini on a slight angle. Slice **sugar snap peas** lengthwise, exposing peas inside. Hold **romaine head** at root end and chop coarsely. Trim and slice **radishes** into thin rounds.



Bake the Crostini

Remove baking sheet from oven and place **crostini** on other half. Evenly top crostini with **goat cheese**. Drizzle with 1 tsp. **olive oil** and season with a pinch of **salt and pepper**. Return baking sheet to oven and bake 6-8 minutes, or until vegetables are tender and slightly charred and goat cheese has softened.



Make the Dressing

In a large mixing bowl, combine **Champagne vinegar**, **honey**, **finely diced shallots** (to taste), 1 ½ Tbsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Mix until ingredients are combined.



Toss the Salad

In bowl containing dressing, toss **romaine**, **sugar snap peas**, and **radishes** until coated.



Plate the Dish

Divide **salad** between two plates or bowls. Garnish with **roasted vegetables**, **pine nuts**, and serve with **goat cheese crostini**.