

# Rustic Panzanella Salad with Pickled Red Onion + Ciabatta Herb Crostini

Serves 8

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## INGREDIENTS

### For the Salad:

8 cups arugula  
1/2 bulb radicchio, thinly sliced  
1/2 fennel bulb, shaved on a mandoline  
1 cucumber, halved & cored, cut into thick slices

24 pieces cherry tomatoes, oven roasted  
1 tbsp olive oil  
salt & pepper

### For the Pickled Red Onion:

1/2 cup apple cider vinegar  
1 tbsp sugar  
1 1/2 tsp kosher salt  
1 cup water

1/2 red onion, thinly sliced

### Ciabatta Crostini:

2 garlic cloves, crushed  
2 tbsp extra virgin olive oil  
1 tbsp butter  
1/2 baguette ciabatta bread, sliced on bias  
salt + pepper  
1 tbsp chopped fresh thyme

### For the Vinaigrette:

1 tbsp fresh lemon juice  
2 tbsp balsamic vinegar  
1 tsp Dijon mustard  
1 tsp honey

1/2 cup extra-virgin olive oil

1 tbsp fresh basil, chopped  
1 tsp fresh thyme, chopped  
Sea salt and freshly ground black pepper

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## METHOD

### For the Tomatoes:

Toss cherry tomatoes with 1 tbsp. of olive oil, and salt and pepper. Place tomatoes on roasting rack and place into a 350F preheated oven. Roast until slightly wrinkled. Cool completely and set aside.

### For the Pickled Red Onion:

Place first 4 ingredients in a small pot over medium heat, and whisk until sugar and salt dissolve. Place onion in a bowl, and pour vinegar mixture over. Let sit at room temperature for minimum 1/2 hour.

### For the Crostini:

Preheat grill pan on stovetop. Heat garlic, and oil over low heat, and melt butter into the oil. Slice ciabatta on a bias, and place on a sheet pan lined with parchment. Brush crostini with warm oil mixture, and season with salt and pepper. Place crostini on preheated grill, and grill both side until nice grill marks are achieved. Once grilled on both sides, remove from grill and sprinkle with chopped fresh thyme.

### For the Vinaigrette:

Whisk lemon juice, dijon mustard, honey, and balsamic vinegar in a medium bowl. Gradually whisk in olive oil. Add fresh basil & thyme. Season to taste with salt and pepper. Marinate cucumber + fennel in 2 tbsp of dressing. Use remaining dressing for greens.