



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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### Spring Panzanella

Makes 2 large entrée salads, or 4 side salads

Is it spring yet? Bring it on with our snappy and colorful Spring Panzanella Salad! You'll find it a satisfying dinner or a delightful side salad. This healthy salad is packed with spring veggies like roasted asparagus, crunchy snap peas, and super-thin, sliced radishes. Further, this salad experience is elevated with home-made seasoned croutons, creamy goat cheese, a fresh tangy dressing, and tasty garnishes.

#### **Crouton Ingredients:**

2-3 cups cubed of rustic loaf of bread,  
cut into 1-1/2" cubes  
2 tablespoons butter  
2 tablespoons olive oil  
1 teaspoon dried Herbes de Provence seasoning  
1/4 teaspoon Kosher salt  
1/4 teaspoon pepper

#### **Salad Ingredients:**

3-4 cups baby arugula  
1 cup snap peas, sliced on the big angle  
1/2 bunch asparagus, sliced into 1 inch pieces  
(tossed with olive oil, Kosher salt, pepper)  
4 oz goat cheese, bite sized pieces  
4 radishes, thinly sliced with mandoline

#### **Vinaigrette Ingredients:**

1/4 cup olive oil  
1 tablespoon white wine vinegar  
2 tablespoons fresh lemon juice  
(zest, and then juice)  
1 teaspoon Dijon mustard  
1/2 teaspoon Kosher salt  
1/4 teaspoon fresh ground pepper  
1 teaspoon Herbes de Provence  
1 teaspoon shallot, minced  
1 teaspoon honey

#### **Garnish Ingredients:**

lemon zest of 1 lemon  
10 mint leaves, cut into a chiffonade

#### **Directions:**

1. Preheat the oven to 425 degrees F. Slice the asparagus into 1" pieces. Toss with one tablespoon of olive oil and salt and pepper. Roast the asparagus in a single layer on a baking sheet for 5 minutes, or until just crisp tender.
2. Prepare the cubed bread into semi-soft croutons. Melt the butter in a large skillet and mix with the olive oil. Toss the cubed bread in the skillet until evenly coated. Sprinkle with the Herbs de Provence, kosher salt, and pepper. Stir the croutons while heating until they are lightly toasted on all sides.
3. Meanwhile, prepare the snap peas by washing and cutting on a dramatic angle to reveal the peas inside.
4. Prepare the radishes by washing and cutting thin slices with a mandoline. Take care! Mandolines are super sharp, amazing tools that should be respected. We recommend to gear up for safety and use a protective glove AND the hand guard. The thin slices are so worth it!
5. In a small bowl or jar, whisk together all of the vinaigrette ingredients until emulsified.
6. Mix the salad together in a large bowl. Toss the arugula, sliced radishes, and asparagus with the dressing until coated.
7. Carefully layer in the snap peas and croutons. Top with bite-sized pieces of goat cheese and garnish with lemon zest and fresh mint.