



## UNA's Spring Panzanella Salad

### Ingredients

- 1 garlic clove, crushed
- The zest and juice of 2 large lemons
- 1/2 tsp dijon mustard
- 1 tsp honey
- 8 Tbsp. extra-virgin olive oil, divided
- Kosher salt, freshly ground pepper
- 1 English cucumber, quartered lengthwise, cut crosswise into 1 1/2" pieces
- 4 scallions, thinly sliced
- 6 oz. sugar snap peas, trimmed, thinly sliced on a diagonal (about 2 cups)
- 1 fennel bulb, halved and very thinly sliced
- 3 1"-thick slices round country-style bread
- 1 bunch asparagus, trimmed, sliced on a diagonal into 2" pieces
- 1 cup mixed tender herb leaves with tender stems (Cilantro, Mint, parsely)
- 4 oz. feta or any medium soft cheese (goat's cheese etc...)

### Recipe

Begin by making the Lemon Vinaigrette. Add the lemon zest, lemon juice, dijon mustard, crushed garlic clove and honey to a small bowl. Let sit for 10 minutes for the garlic flavor to infuse while you prep your other ingredients. Remove and discard garlic clove. Slowly stream in 6 Tbsp of the olive oil while whisking constantly until you achieve a slightly thickened vinaigrette. Season with salt and pepper.

Add your cucumber, scallions, sugar snap peas, fennel, and celery to a large bowl and pour dressing over top to coat. Let sit while you prepare the bread and asparagus.

Add two Tbsp of olive oil to a large skillet set over medium heat. Add the bread slices and cook undisturbed until golden brown and crisped, about 5 minutes. Flip the bread to briefly fry the other side, about 2 minutes, and season with salt. Transfer fried bread to a plate.

In the same skillet, add the sliced asparagus, season with salt and turn the heat up to medium high to cook for about 3 minutes or until slightly blistered but still crisp.

Tear the bread into bite sized chunks and add to the large bowl of dressed vegetables along with the asparagus and mixed herbs. Give everything a good toss to distribute the dressing and soak the bread. Scatter bits of feta over top to garnish, and serve.