



WINDSETFARMS.COM



grilled asparagus & panzanella salad

USING DELICIOUS WINDSET **CONCERTO™** GRAPE TOMATOES

grilled asparagus & panzanella salad

If asparagus is not available, this bread and tomato salad also works well with grilled eggplant or zucchini. Serves 4

2 lb	asparagus, ends trimmed
2 Tablespoons	olive oil
1/2 teaspoon	kosher salt
2 cups	Windset Farms™ Concerto™ Grape Tomatoes, halved
1 small or half a large	day old, baguette, cut into 1" cubes
1/4 cup	fresh basil, torn into pieces
3 oz	goat cheese, crumbled

Vinaigrette

2 teaspoons	garlic, minced
3 Tablespoons	balsamic vinegar
1 teaspoon	honey
1 Tablespoon	shallots, minced
1 Tablespoon	fish sauce*
1 cup	olive oil

Whisk together the garlic, shallots, balsamic, honey and fish sauce. Slowly add the olive oil. In a bowl, add the bread cubes, basil and the **Concerto™** Grape Tomatoes. Pour 1/4 cup of the dressing over the bread salad and set aside.

Toss the asparagus with the olive oil and salt. Oil the grill rack on your barbeque and grill asparagus until just cooked. Remove the asparagus and place on a platter. Drizzle the asparagus with some of the dressing and top with the bread salad mixture. Add more dressing, if desired (there will be dressing left over) and top the salad with the crumbled goat cheese.

*Fish sauce can be found in Asian food stores.



**Executive Chef
Dana Reinhardt**



For great recipe ideas, please visit www.windsetfarms.com

Windset Farms™

RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

