

# Heirloom Tomato & Stone Fruit Salad

*with Goat Cheese Toasts & Pickled Onion*

Pickled red onion is incredibly delicious. Tangy and sweet, with a burst of mellowed piquancy, it completely transforms the ingredients around it. It's also fast and easy to make. In this bountiful summer salad (served with crispy goat cheese baguette toasts), we're featuring it two ways by using some of the pickling mixture as the base of a vinaigrette that coats arugula, romaine lettuce, vibrant heirloom tomatoes and summer stone fruit. (Depending on what's freshest in your area, you may receive different varieties of tomato and stone fruit than those pictured. But don't worry: just use them as instructed, and enjoy, chefs!)



## Ingredients

- 1 Small Baguette
- 4 Ounces Goat Cheese
- 3 Ounces Arugula
- 2 Stone Fruits
- 2 Heirloom Tomatoes
- 1 Romaine Heart
- 1 Red Onion
- 1 Bunch Mint

## Knick Knacks

- 1 Tablespoon Honey
- ¼ Cup Red Wine Vinegar

Makes 2 Servings

About 610 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min



1



### Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Peel, halve and thinly slice the onion. Halve the baguette lengthwise. Core and thinly slice the tomatoes. Pit the stone fruits; slice into ½-inch-thick wedges. Cut off and discard the root end of the lettuce; separate the leaves. Pick the mint leaves off the stems; discard the stems.

2



### Pickle the onion:

In a small pot, combine the **vinegar, honey, onion, a big pinch of salt** and **¼ cup of water**. Heat to boiling on high. Cook, stirring occasionally, 30 seconds to 1 minute, or until thoroughly combined. Remove from heat and set aside to pickle.

3



### Make the goat cheese toasts:

While the onion pickles, place the **baguette halves** on a sheet pan, cut sides up. Drizzle with olive oil and season with salt and pepper. Toast in the oven 6 to 8 minutes, or until golden brown and slightly crispy. Remove from the oven and set aside to cool slightly. When cool enough to handle, spread the toasted baguette halves with the **goat cheese**. Drizzle with olive oil and season with salt and pepper to taste.

4



### Make the vinaigrette:

While the baguette halves toast, transfer **2 tablespoons of the onion pickling liquid** to a small bowl; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until thoroughly combined.

5



### Make the salad & plate your dish:

In a large bowl, combine the **arugula, lettuce, mint, stone fruits, tomatoes** and as much of the **pickled onion** as you'd like (draining off the remaining pickling liquid before adding); season with salt and pepper. Add as much of the **vinaigrette** as you'd like (you may have extra); toss to coat and season with salt and pepper to taste. Divide the **salad** between 2 plates. Cut the **goat cheese toasts** in half crosswise and serve on the side. Enjoy!