

# Summer Bean & Goat Cheese Panzanella

*with Garlic Croutons & Toasted Pistachios*

Traditional panzanella, a summer salad with Tuscan origins, centers on bread and tomatoes. Here, we're making our own croutons with Pugliese (a rustic Italian bread) and fresh garlic. For extra crunch, instead of tomatoes, our salad showcases a trio of early-summer legumes: sugar snap peas, Romano beans and pole beans. (Pole beans include both green and yellow wax beans—the color of yours will depend on what's freshest at the farms near you.) We're tossing this seasonal bounty with creamy goat cheese and a bright champagne vinaigrette.

## Blue Apron Wine Pairing

Le P'tit Paysan Chardonnay, 2015



## Ingredients

- 1 Pugliese Bread Boule
- 6 Ounces Sugar Snap Peas
- 4 Ounces Romano Beans
- 4 Ounces Pole Beans
- 3 Radishes
- 2 Ounces Arugula
- 1 Clove Garlic

## Knick Knacks

- 2 Tablespoons Dijon Mustard
- 2 Tablespoons Champagne Vinegar
- ½ Cup Crumbled Goat Cheese
- ¼ Cup Pistachios

**Makes:** 2 servings | **Calories:** about 725 per serving

**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/895](https://blueapron.com/recipes/895)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the bread into ¾-inch-thick slices. Peel the garlic. Snap off and discard the stem ends of the Romano beans; cut into thirds on an angle. Snap off and discard the stem ends of the pole beans. Snap off and discard the stem ends of the snap peas; pull off and discard the tough string that runs the length of each pod. Roughly chop the pistachios. Cut off and discard the ends of the radishes; thinly slice into rounds.

2



## Make the garlic croutons:

Place the **bread slices** on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to thoroughly coat. Arrange in a single, even layer and toast in the oven 14 to 16 minutes, or until golden brown. Remove from the oven and set aside to cool slightly. When cool enough to handle, carefully rub 1 side of each toasted bread slice with the **garlic clove**; discard the clove. Transfer the seasoned bread slices to a cutting board and medium dice. Transfer to a large bowl.

3



## Blanch the vegetables:

While the bread toasts, fill a medium bowl with ice water. Add the **Romano beans** and **pole beans** to the pot of boiling water and cook 3 to 4 minutes, or until slightly softened. Add the **snap peas** and cook 2 to 3 minutes, or until bright green and slightly softened. Drain thoroughly and transfer to the bowl of ice water; set aside to stand until the vegetables are cool. Drain thoroughly and pat dry with paper towels. Wipe out the pot.

4



## Toast the pistachios:

While the bread continues to toast, heat the same, dry pot on medium-high until hot. Add the **pistachios** and toast, stirring occasionally, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a plate.

5



## Make the vinaigrette:

While the pistachios toast, in a bowl, combine the **vinegar** and **mustard**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

6



## Finish & plate your dish:

To the bowl of **garlic croutons**, add the **arugula**, **blanched vegetables**, **radishes**, **goat cheese** and **toasted pistachios**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Divide the finished salad between 2 dishes. Enjoy!