

Cherry Tomato & Peach Panzanella

with Basil, Arugula & Fresh Mozzarella

Tuscan panzanella salads are defined by the easy combination of ripe summer tomatoes and rustic bread, elevated with a bit of oil and vinegar to some of the season's best eating. Our panzanella features pan-crisped croutons and sweet, golden-hued cherry tomatoes—with a few more seasonal additions like juicy slices of peach, salt and pepper cucumber and sweet basil. We're topping the salad off with a distinctively Italian flourish: fresh, tender mozzarella seasoned with a touch of olive oil, pepper and sea salt.

Blue Apron Wine Pairings

Arco di Traiano Falanghina, 2014

Condesa Patricia Rosé of Tempranillo, 2015



Ingredients

- 1 Pugliese Bread Boule
- ½ Pound Fresh Mozzarella Cheese
- 4 Ounces Arugula
- 4 Ounces Orange Cherry Tomatoes
- 2 Salt and Pepper Cucumbers
- 1 Clove Garlic
- 1 Peach
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Champagne Vinegar
- 1 Shallot
- ½ Teaspoon Jacobsen Sea Salt

Makes: 2 servings | **Calories:** about 800 per serving

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

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/937

1



Prepare the ingredients:

Wash and dry the fresh produce. Pit the peach; thinly slice into wedges. Halve the tomatoes. Thinly slice the cucumbers into rounds. Pick the basil leaves off the stems; discard the stems. Trim off and discard 2 of the round ends of the bread; cut the remaining bread into 1-inch-thick slices. Peel the garlic. Cut the mozzarella cheese in half. Peel and mince the shallot to get 2 tablespoons (you will have extra); place in a bowl with the **vinegar**.

2



Make the vinaigrette:

Season the **shallot-vinegar mixture** with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

3



Marinate the fruit & vegetables:

In a large bowl, combine the **peach, tomatoes, cucumbers** and **half the basil** (tearing any larger leaves just before adding). Add **half the vinaigrette**; toss to combine and season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

4



Make the croutons:

While the the fruit and vegetables marinate, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **bread** and season with salt and pepper. Toast, occasionally turning the bread, 6 to 8 minutes, or until golden brown and crispy on both sides. Transfer to a plate. When cool enough to handle, carefully rub both sides of the toasted bread with the **garlic clove**; discard the clove. Transfer the seasoned bread to a cutting board and large dice.

5



Season the mozzarella:

While the bread toasts, transfer the **mozzarella** to a plate. Drizzle with olive oil and season with pepper and as much of the much of the **sea salt** as you'd like.

6



Finish & plate your dish:

Add the **arugula** and **croutons** to the bowl of **marinated fruit and vegetables**; season with salt and pepper. Add enough of the **remaining vinaigrette** to coat the salad; toss to combine and season with salt and pepper to taste. Divide the finished salad between 2 dishes. Top each with a piece of **seasoned mozzarella**. Garnish with the **remaining basil** (tearing any larger leaves just before adding). Enjoy!