

Tomato, Peach & Goat Cheese Salad

with Roasted Purple Garlic Bread

What would cooking be without garlic? Its unmistakable, mouth-watering aroma is almost synonymous with dinnertime. And despite the fact that garlic is everywhere in cooking, it's not something we talk about enough. Garlic is actually a member of the lily family. The purple garlic you'll be using in this recipe originated in the Caucasus mountains and has been cultivated for its large cloves, intense flavor and beautiful, purple-streaked skin.



Ingredients

- 1 Small Baguette
- 1 Peach
- 4 Ounces Yellow Cherry Tomatoes
- 1 Tomato
- 2 Ounces Arugula
- 1 Bunch Basil

Knick Knacks

- 3 Tablespoons Pistachios
- 2 Ounces Crumbled Goat Cheese
- 2 Tablespoons Butter
- 1 Head Purple Garlic
- 1 Shallot

Makes 2 Servings
About 580 Calories Per Serving



1



Roast the garlic:

Preheat the oven to 475°F. Cut off and discard the top of the **head of garlic** (keeping the rest of the head as intact as possible). Place the garlic head on a piece of aluminum foil; drizzle with olive oil and season with salt and pepper. Tightly wrap the seasoned garlic in the foil and place on a sheet pan. Roast in the oven 28 to 30 minutes, or until very soft and lightly browned. Remove from the oven and carefully unwrap. Set aside to cool.

2



Prepare the ingredients:

While the garlic roasts, wash and dry the fresh produce. Remove the butter from the refrigerator to soften. Halve the cherry tomatoes. Roughly chop the pistachios. Pick the basil leaves off the stems; discard the stems. Pit and slice the peach into thin wedges. Peel and thinly slice the shallot. Cut the baguette in half horizontally. Cut the tomato into wedges.

3



Toast the pistachios:

While the garlic continues to roast, heat a small, dry pan on medium-high until hot. Add the **pistachios** and toast, stirring frequently, 2 to 5 minutes, or until browned and fragrant. Transfer to a small bowl and set aside as you continue cooking.

4



Make the roasted garlic spread:

When cool enough to handle, using your hands, gently squeeze the **roasted garlic cloves** out of the head into a small bowl. Discard the empty head. Using a fork, mash the roasted garlic into a rough paste. Stir in 2 teaspoons of olive oil; season with salt and pepper to taste.

5



Prepare the garlic bread:

Spread a layer of **butter** onto the cut side of each piece of **bread**. Place the buttered bread onto a sheet pan, cut side up; toast in the oven 5 to 7 minutes, or until golden brown and warmed through. Remove from the oven. Spread the **roasted garlic paste** onto each piece; cut each piece of bread in half on an angle.

6



Plate your dish:

In a medium bowl, gently toss the **arugula** with a drizzle of olive oil. Season with salt and pepper to taste. Divide the **dressed arugula, peach, basil** (roughly chopping before adding), **goat cheese, toasted pistachios, both kinds of tomatoes** and **as much of the shallot as you'd like** (you may have extra) between two plates. Finish each with a small drizzle of olive oil and season with salt and pepper. Serve with the garlic bread on the side. Enjoy!