

Apple & Blue Cheese Panzanella Salad

with Smashed Purple Potatoes

Panzanella is a Tuscan salad traditionally prepared with crispy bread and tomato. Here, we're modifying the age-old recipe to feature winter produce. Instead of tomato, we're tossing cold-weather apple with diced, oven-toasted baguette and an array of truly gourmet ingredients: tender baby kale, pecans and tangy blue cheese. And for heartiness and gorgeous color, we're adding smashed purple potatoes. Halfway between whole and mashed, smashed potatoes have an incredible consistency that deliciously picks up the flavors of the ingredients around them.



Ingredients

- ½ Pound Purple Potatoes
- 1 Small Baguette
- 3 Ounces Baby Kale
- 1 Apple
- 1 Red Onion
- 1 Bunch Mint

Knick Knacks

- 3 Tablespoons Pecans
- 1 Tablespoon Apple Cider Vinegar
- ½ Cup Crumbled Blue Cheese
- ¼ Cup Sour Cream

Makes 2 Servings

About 635 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



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. Pick the mint leaves off the stems; discard the stems. Roughly chop the pecans. Large dice the baguette. Core the apple and cut into matchsticks; toss with a splash of the vinegar to prevent browning. Peel, halve and thinly slice the onion.

2



Cook & dress the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 18 to 20 minutes, or until tender when pierced with a fork. Drain thoroughly and rinse under cold water to stop the cooking process. Transfer the cooked potatoes to a large bowl and smash with a fork. Add the **mint** (roughly chopping just before adding) and **1 tablespoon of olive oil**; gently toss to combine and season with salt and pepper.

3



Toast the pecans:

While the potatoes cook, place the **pecans** on a dry sheet pan. Arrange in a single, even layer and toast in the oven 2 to 3 minutes, or until fragrant. Remove from the oven and transfer to a small bowl. Wipe off the sheet pan.

4



Toast the baguette:

Place the **diced baguette** on the sheet pan used to toast the pecans. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 4 to 6 minutes, or until golden brown and crispy. Remove from the oven.

5



Make the dressing:

While the baguette toasts, in a small bowl, combine the **sour cream** and **remaining vinegar**; season with salt and pepper to taste. Slowly whisk in **1 tablespoon of olive oil** until well combined.

6



Finish & plate your dish:

In a large bowl, combine the **baby kale**, **apple**, **dressed potatoes**, **toasted baguette**, **toasted pecans**, **cheese** and as much of the **onion** as you'd like (you may have extra onion); season with salt and pepper. Add as much of the **dressing** as you'd like (you may have extra). Toss to coat; season with salt and pepper to taste. Divide the **finished salad** between 2 plates. Enjoy!