

# Roasted Cauliflower Panzanella

*with Fennel, Piave Cheese & Sliced Almonds*

Panzanella is a traditional Tuscan salad popular in the summer. Here, we're adapting the dish to highlight hearty, seasonal vegetables: crisp fennel and heirloom cauliflower, which we're roasting to bring out its mellow sweetness. (Though green cauliflower is pictured, depending on what's fresh near you, yours may be orange or purple.) We're rounding out the salad with oven-toasted croutons, briny olives and Piave cheese—all tossed with a creamy lemon dressing.



## Ingredients

- 1 Rye Bread Boule
- 2 Ounces Arugula
- 1 Fennel Bulb
- 1 Meyer Lemon
- $\frac{3}{4}$  Pound Heirloom Cauliflower
- 1 Bunch Parsley

## Knick Knacks

- 2 Ounces Castelvetrano Olives
- 2 Ounces Piave Cheese
- 2 Tablespoons Mayonnaise
- 1 Tablespoon Capers
- $\frac{1}{4}$  Cup Sliced Almonds

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut out and discard the cauliflower core; cut the head into bite-sized florets. Medium dice the bread. Roughly chop the capers. Quarter and deseed the lemon. Cut off and discard any fennel stems. Halve the fennel bulb lengthwise; cut out and discard the core, then thinly slice the bulb crosswise. Pick the parsley leaves off the stems; discard the stems. Cut off and discard the rind of the cheese; break the cheese into small pieces. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop the olives.

2



## Roast the cauliflower:

Place the **cauliflower** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven and transfer to a large bowl.

3



## Make the croutons:

While the cauliflower roasts, place the **bread** on a separate sheet pan. 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 12 to 14 minutes, or until golden brown and crispy on the outside. Remove from the oven.

4



## Toast the almonds:

While the bread toasts, heat a small, dry pan on medium until hot. Add the **almonds** and toast, stirring occasionally, 2 to 4 minutes, or until lightly browned and fragrant. Transfer to a bowl.

5



## Make the dressing:

While the bread continues to toast, in a bowl, combine the **mayonnaise**, **capers** and **the juice of all 4 lemon wedges**; season with salt and pepper to taste.

6



## Finish & plate your dish:

To the bowl of **roasted cauliflower**, add the **croutons**, **arugula**, **fennel**, **parsley**, **cheese**, **olives** and **toasted almonds**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing); gently toss to combine and season with salt and pepper to taste. Divide between 2 plates. Enjoy!