

SPRING LETTUCE WITH BLUEBERRY BALSAMIC VINAIGRETTE AND GRILLED CIABATTA

Servings: 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Nothing beats grilled bread, especially when you pair it with this beautiful summer salad with simple blueberry vinaigrette. This duo makes an excellent side for a piece of grilled chicken or fish.

Ingredients

3 tablespoon wild blueberry balsamic vinegar (from the Market District bulk oil and vinegar bar)

2 teaspoon Dijon-style mustard

6 tablespoon extra virgin Leccino olive oil (from the Market District bulk oil and vinegar bar)

Kosher salt

Freshly ground black pepper

3 baby heads of lettuce, separated into leaves, washed and spun dry

1/4 cup sliced chives

1/2 cup dried cherries

4 ounces Danish blue cheese, crumbled

4 garlic cloves, minced

1/2 teaspoon kosher salt

1/4 cup extra virgin Leccino olive oil (from the Market District bulk oil and vinegar bar)

1 loaf Ciabatta bread, cut into thick slices

Freshly ground black pepper

Directions

Whisk together vinegar and mustard in a large bowl. Slowly whisk in 6 tablespoons olive oil until it is all incorporated. Season to taste with salt and pepper. Add lettuce, chives, and dried cherries; toss to coat. Divide salad evenly among four plates. Top with crumbled blue cheese. Set aside.

Combine minced garlic and salt in a bowl with a fork until a paste forms. Add 1/4 cup olive oil and stir to combine. Brush garlic mixture on both sides of each bread slice and sprinkle with pepper. Grill over medium heat for 3 minutes per side, or until lightly toasted. Place a slice of grilled bread on the side of each salad.

NOTE: If you don't live near a Market District, you may substitute any extra virgin olive oil or balsamic vinaigrette.

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