



NECTARINE AND CUCUMBER PANZANELLA

with Mint, Arugula and Fresh Mozzarella



HELLO

NECTARINE

This sweet stone fruit pairs deliciously with savoury ingredients.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 403**



Demi Baguette



Mini Cucumber



Shallot



Fresh Mozzarella



Mint



Nectarine



White Wine Vinegar



Baby Arugula

BUST OUT

- Large Bowl
- Whisk
- Large Non-Stick Pan
- Sugar (1 tsp)
- Small Bowl
- Salt and Pepper
- Measuring Spoons
- Olive or Canola oil
- Peeler

INGREDIENTS

2-person

- | | |
|------------------------|--------|
| • Demi Baguette 1 | 1 |
| • Mini Cucumber | 198 g |
| • Shallot | 50 g |
| • Fresh Mozzarella 2 | 125 g |
| • Mint | 10 g |
| • Nectarine | 1 |
| • White Wine Vinegar 9 | 2 tbsp |
| • Baby Arugula | 113 g |

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

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|------------------------|---------------------------|
| 0 Seafood/Fruit de Mer | 6 Mustard/Moutarde |
| 1 Wheat/Blé | 7 Peanut/Cacahuète |
| 2 Milk/Lait | 8 Sesame/Sésame |
| 3 Egg/Oeuf | 9 Sulphites/Sulfites |
| 4 Soy/Soja | 10 Crustacean/Crustacé |
| 5 Tree Nut/Noix | 11 Shellfish/Fruit de Mer |

*Laver et sécher tous les aliments.



START STRONG

Dressing delicate greens in a vinaigrette too early can wilt the leaves. We recommend tossing the leaves into the salad just before serving to keep them looking fresh!



1 PICKLE SHALLOT
Wash and dry all produce.* Peel and cut shallot into 1/8-inch thin slices. Heat a large non-stick pan over medium-high heat. Add shallot, vinegar, 2 tbsp water and 1 tsp sugar. Season with salt. Bring to a boil. Cook, stirring occasionally, 1 min. Remove the pan from the heat, then transfer the shallots, including the liquid, to a small bowl. Set aside.



4 PREP
Over the same large bowl, peel the cucumber into ribbons. Cut four sections off the nectarine, avoiding the pit. Cut each section into 1/4-inch slices. Roughly chop the mint leaves. Add the nectarine and mint to the large bowl with the cucumber and baguette. Set aside.



2 TOAST BAGUETTE
Cut the baguette into 1/4-inch slices. Carefully wipe the same pan clean. Heat the pan over medium-high heat. Add a drizzle of oil, then sliced baguette. Toast, until the bottoms are golden-brown, 2-3 min.



5 ASSEMBLE SALAD
In the small bowl with the pickled shallot, whisk in 2 tbsp oil. Drizzle the dressing over the cucumber salad and toss together. Season with salt and pepper. Set aside to marinate, until the sliced baguette is slightly softened, 3-5 min.



3 TOAST BAGUETTE
Add another drizzle of oil to the pan, then flip the slices over. Toast until the other side of the slices are golden-brown, 2-3 min. Season with salt and pepper. Remove the pan from the heat, then transfer the slices to a large bowl.



6 FINISH AND SERVE
Add the arugula to the large bowl and toss together. Divide the salad between plates and tear over the mozzarella.

APPEALING!

Juicy nectarine and crunchy cucumber comes together perfectly in this fragrant spring dish.