

Artisan Caterers

Ryan's Farmers Market Salad

Ingredients Needed:

10 ounces Fresh Goat Cheese
1 loaf round focaccia, cut into ½-inch slices
¾ cup extra-virgin olive oil plus 5 tablespoons
Salt and freshly ground black pepper, to taste
1 pound Mesclun or other salad greens
1 cup toasted pine nuts
1 cup freshly grated parmesan cheese
1 quart grape or cherry tomatoes
¼ cup snipped chives
1 cup alfalfa sprouts
2 red peppers, roasted and peeled

Shallot- Sherry Dressing:

¼ cup Aged Sherry Vinegar
1 tablespoon shallots, chopped
2 tablespoons Dijon
2 tablespoons honey
¾ cup olive oil
Salt and pepper, to taste

Preheat the oven to 350 degrees F. Spread the goat cheese on the focaccia. Drizzle with 5 tablespoons of the olive oil and season with the salt and pepper. Put the focaccia on a baking sheet and bake until the cheese begins to melt and the bread is lightly toasted, about 10 minutes. Remove from the oven and set aside.

Combine the greens, pine nuts, cheese, tomatoes, chives, sprouts, and peppers in a large salad bowl. Season with salt and pepper, and toss to mix.

In a blender, add the vinegar, shallots, Dijon, and honey. Blend on high and slowly pour in ¾ cup olive oil until blended. Taste for salt and pepper. Drizzle the dressing over the salad and toss. To serve, arrange equal amounts of the salad on plates and serve with the focaccia.