

NYBG

TOTALLY TOMATOES RECIPES

KALE PANZANELLA

Ora Wise, AMC Dream Cafe & Community Food Hub

Yield: 6 Servings

Ingredients

Salad

- 2 cups extra virgin olive oil
- 5 ounces raw garlic cloves, peeled
- ½ cup packed basil leaves
- ½ bunch lacinato kale
- 1.5 pounds heirloom tomatoes (different varieties for color and flavor)
- ½ cup thinly sliced red onion
- ¼ cup red wine vinegar
- 1 cup sliced Persian or Kirby cucumber (1-2 small cucumbers)
- 4 cups of 1 ½ inch bread cubes (Approximately ½ pound of bread. Note: it can be stale! thick focaccia, rustic sourdough, anything chewy and crusty)
- 1 ounce Parmesan or Pecorino Romano
- Salt

Dressing

- 2 cup olive oil
- ½ oz peeled garlic (around 4 cloves)
- ½ cup basil leaves, stems removed
- ½ cup parsley leaves, stems removed
- 1 lemon
- 1 teaspoon Dijon mustard
- 3 tablespoon balsamic vinegar
- Salt (usually around 2-3 teaspoons)

Instructions

Preheat an oven to 425 degrees.

In a small pot combine 2 cup of olive oil with around 1 cup of peeled garlic cloves. Let simmer gently over low heat until garlic has softened and browned. Strain out the garlic and let

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cool. (You can reserve this garlic for smashing on toasted bread or pureeing in any sauce for extra deep flavor. It is perfect for romesco). Thinly slice the red onion and place in a small bowl, pour in enough red wine vinegar to cover, toss with a pinch or two of salt. Let marinate while you prepare the rest of the ingredients. Cut the tomatoes into large, bite-sized pieces. Do not dice. They should be beautiful big pieces that show off the shape and color of the tomatoes. Toss the tomato pieces with 1.5 teaspoon kosher salt and then place in a colander over a bowl to catch the juices. Toss the bread cubes in a bowl with a few pinches of salt and enough of the garlic oil to coat them thoroughly (the more oil, the more golden they get). Spread the seasoned cubes out on a rimmed baking sheet. Bake until they dry out and turn golden brown at the edges, about 7 to 15 minutes. Set aside.

Tear or slice the kale into 1.5" pieces, removing super thick stems. By this time, the onions and tomatoes should have marinated for around 15 minutes. Strain them both and combine in a large bowl. Pour the onion vinegar and tomato juices over the kale in another bowl, using your hands to gently toss and massage the liquids into the kale along with another couple of punches of salt. Strain out of the liquid and combine with the onions and tomatoes. Reserve liquid for the dressing. Slice the cucumber lengthwise, then into half-moons (chunkier is better for this salad). Toss with the rest of the veggies. In a blender combine the strained liquid with the dressing ingredients. You can also throw in "ugly" or overripe tomatoes so you don't waste them! Just adjust salt, garlic, and balsamic accordingly.

Using a vegetable peeler, shave the cheese into thin curls. To assemble the salad, toss the tomatoes, kale, cucumbers, onions, most of the picked basil leaves and about half of the bread and cheese together with the dressing. (Start with a smaller amount and add as desired). Once thoroughly dressed, lightly toss with the rest of the bread and garnish with the remaining basil and cheese. It can sit around for around 20 minutes before serving!