

# Salt and Serenity

## Autumn Panzanella Salad

Serves 4.

Inspired by Michael Symon's recipe for Grilled Chicken Thighs with an Autumn Panzanella Salad.

1 baguette or ciabatta bread, torn into ½ inch pieces  
2 tablespoons olive oil  
1 teaspoon Kosher salt  
½ cup pecans  
2 cups Brussels sprouts  
1 large Honeycrisp apple  
4 ounces Gruyere cheese  
1 pomegranate, seeded  
¼ cup apple cider vinegar  
1 teaspoon Dijon mustard  
½ teaspoon Kosher salt  
¼ teaspoon freshly ground black pepper  
½ cup extra-virgin olive oil

Preheat oven to 350°F. On a baking sheet, toss torn bread, 2 tablespoons olive oil and salt. Spread croutons into an even layer and bake for 8-10 minutes until deeply golden brown. Remove and set aside to cool.

Place pecans on a second baking sheet and toast in oven for about 5-8 minutes, until they begin to smell like toasting nuts. Remove from oven and set aside to cool.

Cut stem off the bottom of Brussels sprouts. Cut sprouts in half and then thinly slice across into a julienne. Slice apples into ¼ inch thin slices and then slice across to make julienne. Cut Gruyere cheese into ¼ inch julienne.

Whisk vinegar, Dijon, salt and pepper in a medium sized bowl. Slowly drizzle in olive oil, while whisking.

In a large bowl, toss together julienned Brussels sprouts, apples, cheese, pecans, croutons and pomegranate seeds. Toss with ¼ cup dressing. (Reserve remaining dressing for another day.) Taste and add additional salt and pepper if needed. Serve right away so croutons and pecans don't get soggy.

