



JERNEJ KITCHEN

AUTUMN PANZANELLA SALAD

Autumn Panzanella Salad is made with bread, roasted squash, carrots, and kale. It's a fun side dish or light lunch for everyday or special occasions.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
ROAST:	50	MINUTES
TOTAL TIME:	1	HOUR 10 MINUTES

SALAD

- 4 large slices of bread (Žito Hribovc)
- 1 kg (2 pounds) butternut squash
- 2 large carrots
- 1 head of garlic
- 1 tbsp olive oil
- 120 g (2 cups) chopped kale
- 1 apple
- 1 pear
- 2 tbsp pomegranate seeds

DRESSING

- 6 tbsp olive oil
- 2 tbsp white wine vinegar
- 1 tbsp maple syrup
- freshly squeezed mandarin orange juice

TOOLS AND EQUIPEMENT

- baking sheet
- parchment paper
- bowl
- large bowl

BAKE THE BREAD

Place a rack in the middle of the oven and preheat it to 210°C / 410°F. Line a small baking sheet with parchment paper. Cut the bread into large slices. Place in the oven and bake for 10 minutes.

ROAST THE VEGETABLES

Line a large baking sheet with parchment paper. Peel the squash, remove the seeds, and cut into large (2-inch) pieces. Peel the carrots and cut them into thicker pieces. Add to the prepared baking sheet. Add the halved head of garlic. Drizzle with olive oil and season with salt and pepper. Place in the oven and roast for 40 - 45 minutes or until the vegetable is soft.

DRESSING

Combine the olive oil, vinegar, maple syrup, and freshly squeezed mandarin orange juice in a bowl. Season with salt and pepper to taste.

PANZANELLA SALAD

Add the baked bread to a bowl. Squeeze the baked garlic over the bread and discard the baked exterior. Pour in half of the salad dressing. Add the shredded kale, apple wedges, pear wedges, roasted squash, and roasted carrots. Pour the rest of the salad dressing over the vegetables. Toss to combine. Arrange the pomegranate seeds on top and serve.