

Quick & Easy

THE COSTCO WAY

Northwest Cherries Panzanella Salad

Makes 4 servings

Balsamic Vinaigrette Ingredients:

½ cup white balsamic vinegar

1 cup extra virgin olive oil

½ to 1 Tbsp honey

1 small shallot, thinly sliced

Instructions:

Combine vinegar, olive oil, honey and shallot.

Salad Ingredients:

4 cups brioche, cut into 1-inch cubes

1½ cups Northwest Cherries, pitted and halved

10 large basil leaves, sliced into ribbons

10 large mint leaves, sliced into ribbons

2 oz arugula leaves

½ cup feta, crumbled

Salt

Pepper

Instructions:

Preheat oven to 350 F. Place brioche cubes on a sheet pan. Bake until completely dry and lightly golden, about 10 to 12 minutes. In a large bowl, toss croutons with ½ cup vinaigrette. Allow croutons to soak up the vinaigrette for 2 to 3 minutes. Add cherries, basil, mint, arugula, feta, salt and pepper. Drizzle with more vinaigrette. Toss to combine. Add additional dressing if needed.

Please visit nwcherries.com/health for the health information.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

