



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Nectarine

Nectarines are a wonderful nutritious snack. Serve them sliced with a drizzle of honey for a nutrient-packed dessert!



3 Christmas Panzanella with Chicken

Simple, quick and so delicious! A red and green festive salad with tomatoes, cucumber, nectarine and basil tossed with a balsamic dressing and finished with crunchy croutons.

 15 minutes

 2 servings



 Chicken

24 December 2021

Serve on the side!

Reserve the chicken for toasties or a pasta dish and serve the salad as a Christmas lunch/dinner side dish!

FROM YOUR BOX

CIABATTA LOAF	1
TOMATOES	2
LEBANESE CUCUMBERS	2
NECTARINE	1
SHALLOT	1
BASIL	1 packet (20g)
COOKED CHICKEN BREAST 	1 packet
 HALLOUMI	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, 1 garlic clove

KEY UTENSILS


oven tray, frypan (vegetarian option only)

NOTES

Use the croutons to taste. Reserve some of the croutons to scatter over top at the end for extra crunch!

Any leftover croutons can be processed into a bread crumb coating.

No gluten option – ciabatta loaf is replaced with GF bread.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. TOAST THE CROUTONS


Set oven to 200°C.

Tear ciabatta into bite-size pieces. Toss on a lined oven tray with **2 tbsp olive oil, 1 crushed garlic clove, salt and pepper.** Toast in oven for 10 minutes until crunchy.



2. PREPARE THE DRESSING


Meanwhile, whisk together **1 tbsp balsamic vinegar, 1 tbsp olive oil, salt and pepper** in a large salad bowl.

 **VEG OPTION** – Prepare dressing as above. Slice and cook halloumi in a frypan with oil over medium heat for 2-3 minutes each side.



3. PREPARE THE SALAD


Chop tomatoes, cucumbers and nectarine. Slice shallot and basil leaves. Toss with cooked chicken and dressing in serving bowl.

 **VEG OPTION** – Prepare salad as above without the chicken.



4. FINISH AND SERVE

Toss croutons through salad (see notes) and serve at the table.

 **VEG OPTION** – Toss halloumi through salad along with croutons (see notes). Serve at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

