



# Recipes

## PROGRAM 4 - SEGMENT 4

### Pete's Café & Bar

#### PANZANELLA SALAD

##### INGREDIENTS

½ TSP Olive oil  
1 TSP Shallots, chopped  
Pinch Garlic, chopped  
2 Thick Slices of Brioche Bread, cubed ½" thick  
1 TSP Kalamata Olives  
5 Cherry Tomatoes, halved  
1 TSP Pine Nuts  
1 Extra Virgin Olive Oil, to drizzle  
½ Cup Wild Baby Arugula  
½ Lemon, juiced  
Salt & Pepper to taste

##### METHOD

Heat a medium sauté pan and add olive oil, let it warm up, add garlic and shallots, sweat  
Add brioche bread, let the bread brown a little.

Add olives, tomatoes, pine nuts, sauté everything together.

Last add arugula and lemon juice, taste add salt and pepper if needed, serve immediately, try  
not to wilt the arugula

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