

Bread Salad with Ricotta and Mediterranean Seasoning

15–20 Min

Ingredients 4 Portions

= Kotányi Produkte

200 g	Ciabatta
70 g	Pine nuts
170 g	Arugula
100 g	Cherry tomatoes
70 g	Ricotta

For the dressing

3 tbsp.	Dark balsamic vinegar
1 tsp.	Honey
0.5 pcs.	Lemon, juice
1 tbsp.	Tomato Herbs Spicy
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Toast the pine nuts in a pan until golden brown and put to one side.
2. Dice the ciabatta and toast in olive oil until golden brown.
3. Wash and shake the arugula dry. Cut the cherry tomatoes into quarters.
4. Crumble the ricotta over the salad.
5. To make the dressing, combine the remaining ingredients and dress the salad.

HINT: Add crushed garlic to the bread before toasting; this will make the salad even tastier!