



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

Bread Salad with Ricotta and Mediterranean Seasoning

🕒 15—20 Min ❤️ ❤️ ❤️

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!

