

Roast Chicken with Bread Salad

Makes 4

1 tablespoon dried currants, soaked in 1 tablespoon warm water and 1 teaspoon apple cider vinegar

2 tablespoons apple cider vinegar, plus more for pickling the shallots

1/2 cup olive oil, plus more for the bread cubes

Half pound bread (levain or other rustic loaf), crust sliced off and cut into 1" to 2" cubes

1 tablespoon toasted, chopped walnuts (note: walnuts take about 5 minutes at 350F to toast)

3 small shallots, thinly sliced & covered in apple cider vinegar

Salt to taste

Pepper to taste

4 cups arugula, little gem and frisee lettuce, washed and chopped or torn into bite size pieces

1 roast chicken, carved

1. Preheat oven to 450F. Toss bread cubes in just enough olive oil to lightly coat and broil until just browning on the edges. Season with salt and pepper and set aside.
2. Whisk together 2 tablespoons apple cider vinegar and 1/2 cup olive oil and season with salt and pepper.

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3. Drain the currants and shallots of any excess liquid and toss with bread cubes, walnuts, vinaigrette and lettuce in a large bowl. Season with salt and pepper and place on a platter.
 4. Lay the carved chicken on top of the salad and serve. Reheat in the oven for a few minutes if needed.
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Enjoy with Joel Gott
Oregon Pinot Noir

