

# RECIPE

## *starters*

### Arugula Parsley Salad in Parmesan Basket



#### bon COOK Products:

- Large *Bonmat*
- Large Perforated Baking Sheet
- Texas Muffin Tray or Straight Muffin Tray
- Polyamide Spatula
- Eco Chop
- Mandoline
- Santoku Chef Knife
- Stainless Steel Bowl
- FRENCH PANTRY Tuscan Herb Olive Oil
- FRENCH PANTRY Barrel Aged Traditional Balsamic Vinegar
- FRENCH PANTRY Tomato Herb Mustard
- FRENCH PANTRY Sel Gris Salt
- Pep Rally Vietnam Pepper

#### RECIPE YIELD

Active Time: 20 minutes

Total Time: 30 minutes

Servings: 6 servings

#### Ingredients

- 3 cups parmesan cheese, shredded
- ½ cup pecans (optional)
- ½ bunch curly parsley
- 5 oz package baby arugula
- 1 pint grape or cherry tomatoes
- 1 lb mini fresh mozzarella balls in water
- ¼ of a small red onion
- ½ cup FRENCH PANTRY Tuscan Herb Olive Oil
- ¼ cup FRENCH PANTRY Barrel Aged Traditional Balsamic Vinegar
- 1 tbs FRENCH PANTRY Tomato Herb Mustard
- ¼ tbs FRENCH PANTRY Sel Gris Salt (several grinds)
- ⅛ tbs Pep Rally Vietnam Pepper (a few grinds)

## Instructions:

1. Preheat oven to 350°F and place oven rack in center of oven.
2. Place *Large Bonmat* on a *Large Perforated Baking Sheet*.
3. Place *Texas Muffin Tray* or *Straight Muffin Tray* upside down on a separate *Perforated Baking Sheet*. Set both aside.
4. On *Bonmat*, form 3 large circles, about 6-8 inch across, with parmesan cheese.
5. Finely chop pecans in *Eco Chop* and sprinkles on parmesan circles.
6. Bake about 5-7 minutes, carefully watching the last couple minutes. When the edges begin to turn golden brown, remove from oven and let cool just until you can lift them with *Polyamide Spatula*. Transfer to upside down *Muffin Tray* cups. Let it drape over the edges, gently pressing if necessary. Allow to cool until set. Repeat process to make 3 more baskets.
7. Meanwhile, chop parsley using *Santoku Chef Knife*.
8. Use *Mandoline* set at a thickness of 1 or 2 to thinly slice onion into half-moon shapes.
9. Slice mozzarella balls in half.
10. In *Eco Chop* bowl, combine *FRENCH PANTRY Tuscan Herb Olive Oil*, *FRENCH PANTRY Barrel Aged Traditional Balsamic Vinegar*, *FRENCH PANTRY Tomato Herb Mustard*, *FRENCH PANTRY Sel Gris Salt*, and pepper. Process a few pulls until emulsified.
11. In *Stainless Mixing Bowl*, combine arugula, chopped parsley and dressing. Use tongs to toss until evenly coated.
12. When cheese baskets are cooled, gently remove from *Muffin Tray*, and use tongs to fill with salad mixture.
13. Top with tomatoes, mozzarella, and onion. Sprinkle with a bit more chopped parsley.
14. Serve immediately.

***Enjoy!***