



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Spring Salad with Baked Goat Cheese Medallions

Serves 4

We love the tart, slightly earthy flavor of fresh goat cheese. But when breaded, baked, and paired with crunchy asparagus, peppery radishes, crisp fresh peas, and sweet mint, official salad nirvana is attained. Try this salad -- you'll love it and put it on repeat!

Salad Ingredients:

8 oz baby spring greens mix
6 stalks fresh asparagus, shaved into ribbons with a vegetable peeler
6 radishes, sliced paper-thin with a mandoline
1 cup fresh, shelled peas
10 fresh mint leaves, chiffonade cut

Goat Cheese Medallions – Ingredients:

1 (8 oz) log fresh goat cheese, cut evenly into 8 (1 oz) discs
1 egg
1 tablespoon water
1 cup Panko breadcrumbs

Vinaigrette Ingredients:

6 tablespoons olive oil
2 tablespoons champagne vinegar
1 teaspoon Dijon mustard
1 teaspoon honey
1/4 teaspoon Kosher salt
1/4 teaspoon freshly ground black pepper
2 tablespoons fresh mint, minced

Directions:

- (1) Thoroughly wash the greens mix and spin them dry.
- (2) Prepare the asparagus by washing and trimming off the bottom 1-inch of the stalks. Shave each stalk into thin ribbons using a vegetable peeler.
- (3) Slice the radishes thinly with a handheld mandoline.
- (4) In a small bowl, whisk the vinaigrette ingredients together until well combined.

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(5) Prepare the goat cheese medallions. Preheat the oven to 400 degrees F. Cut the goat cheese log into 8 equal segments, then form each segment into a round disc.

(6) Whisk one egg with one tablespoon of water in a small bowl. Place the Panko breadcrumbs in another small bowl. Dip each goat cheese disc into the egg mixture, then into the breadcrumbs. Place the medallions on a parchment-lined sheet pan.

(7) Bake the medallions for 5-6 minutes, or until the breadcrumbs turn a light golden brown.

(8) In a large bowl, combine the greens, asparagus ribbons, radishes, peas, and mint. Dress the salad with the vinaigrette, tossing until well mixed.

(9) Serve the salads on small plates. Top each salad with two warm goat cheese medallions and serve immediately.