



Grilled Panzanella Salad

Ingredients

- 1 ea tomatoes, halved
- 1/4 onion, sliced thick
- [Fustini's Tuscan Herb olive oil](#), to taste
- 1 teaspoon Dijon mustard
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)

Salad

- 8 oz tomatoes, diced
- 4 oz asparagus, trimmed
- 1 teaspoon [Fustini's Tuscan Herb olive oil](#)
- 1 oz shallot, minced
- ¼ oz basil, chiffonade
- ¼ oz parsley leaves
- ¼ oz parsley stalks, minced
- ¼ oz green onions, thinly sliced
- ¼ oz chives, 1/2 inch slices
- drizzle [Fustini's Balsamic Glaze](#)
- 1 tablespoon Kosher salt
- 1 tablespoon black pepper
- toasted baguette, sliced, to taste

Directions

Step 1.

Light the grill and gather all mise en place. Mix trimmed asparagus and Fustini's Gremolata olive oil together and season with a pinch of salt and pepper. Rub tomato halves and onion slices with olive oil and place on grill along with asparagus. Quickly grill asparagus and remove from heat and chill. As for the onion and tomato, char one side of it completely and then remove from grill.

Step 2.

In a blender, combine charred tomato, onion and Fustini's 12 Year white vinegar and blend until well mixed. Strain mixture over bowl and discard pulp. In bowl of charred liquid, combine Dijon and mix with a whisk. Slowly drizzle in Fustini's olive oil. In a separate bowl combine all ingredients together and mix well. Chop chilled grilled asparagus and mix as well. Toss in charred tomato dressing. Serve over toasted baguette or reserve for later use. Drizzle Balsamic glaze over the top.