

Easy Vegetarian zucchini fritters

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Crispy, golden, and oh-so-delicious. These easy vegetarian zucchini fritters are the perfect blend of fresh zucchini, savory cheese, and a hint of garlic.

When you think of zucchini , summer might be the first season that comes to mind. But this versatile vegetable is perfect for creating delicious dishes all year long. One of my favorite ways to enjoy zucchini is by making these irresistibly crispy zucchini fritters. They're golden, savory, and perfect as an appetizer, side dish, or a quick snack any time of the year!!!!

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Why you'll love these easy vegetarian zucchini fritters

Crispy and delicious: the perfect blend of fresh zucchini, cheese and herbs

Easy to make: With simple ingredients and quick prep, you'll have these fritters ready in no time.

Versatile: Great on their own, or paired with my easy marinara sauce.

These easy vegetarian zucchini fritters are a wonderful way to enjoy zucchini beyond the summer months. They're easy,

delicious, and sure to become a staple in your kitchen. Give them a try and let me know how you like them.

Ingredients

- 2 medium zucchini washed and finely chopped
- 2 Teaspoon. salt
- 2 eggs slightly beaten
- 1/2 cup grated parmesan cheese
- 1/3 cup flour
- 1/2 cup bread crumbs
- 1 Tbsp. minced garlic
- 1/3 cup chopped onion
- 2 Tbsp. fresh chopped Italian parsley
- salt and pepper to taste
- 2 cups olive and canola blend oil for frying

Instructions

1. Chop the zucchini and sprinkle with salt. Let sit for 10 minutes to draw out the liquid. Use your hands to squeeze out as much liquid as possible
 2. In a bowl combine the zucchini, and the rest of the ingredients except for the frying oil. Mix until well combined.
 3. Scoop out about 2 Tbsp. of the mixture and flatten into patties
 4. Heat the oil over medium high heat until medium hot.
 5. Fry the fritters for 3-4 minutes per side until golden and crispy
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Asparagus prosciutto ricotta tart

Asparagus prosciutto ricotta tart

Spring is around the corner, and there's no better way to celebrate the season than with vibrant and fresh ingredients. This asparagus, prosciutto ricotta tart is the perfect dish to bring a touch of spring to your table. With its buttery, flaky crust and creamy ricotta filling, each bite is a blend of crisp, creamy, and savory flavors. Whether served as an appetizer, light lunch or a show-stopping side dish, this tart is as beautiful as it is delicious.

Tips for success when making asparagus, prosciutto ricotta tart

1. Keep the puff pastry cold: For the flakiest, crispiest crust, make sure your puff pastry is thawed but well-chilled before baking. Prebaking the pastry crust helps maintain the layers and prevents a soggy bottom.
2. Avoid overloading the filling: While tempting to pile on the ricotta and toppings, keep a light hand. Too much filling can weigh down the pastry and prevent it from cooking evenly. Spread the ricotta in a thin even layer and avoid over stacking the asparagus and prosciutto. This asparagus, prosciutto, and ricotta tart is a true celebration of spring flavors. With its crisp, flaky crust, creamy ricotta filling, and the perfect balance of tender asparagus and savory prosciutto offers a delicious blend of textures and taste. It's an elegant

yet approachable dish that's sure to impress, whether served at a brunch, a special gathering, or a simply treat for yourself. Give this recipe a try, and enjoy how effortlessly it comes together.

Ingredients

- 1 puff pastry sheet thawed
- 2 cups ricotta cheese
- 1/2 cup grated parmesan
- 1 egg
- 1 Tbsp. chopped Italian parsley
- 1/2 lb. cleaned, trimmed and steamed asparagus
- 2 slices prosciutto cut into thin strips
- 1 egg yolk + 1 Tbsp. water for brushing

Instructions

1. preheat your oven to 375- degrees and line a baking sheet with parchment paper
2. Thaw out the puff pastry. Then unfold the pastry onto the baking sheet
3. Gently score a 1 – inch border around the edges without cutting all the way through. Prick the center all over with a fork to prevent it from puffing up too much. Then prebake the puff pastry for 5-7 minutes or until just beginning to turn golden.
4. Make the ricotta filling in a bowl mix ricotta, parmesan, egg, parsley salt and pepper to taste. Spread the ricotta mixture evenly within the scored border on the precooked puff pastry.
5. Steam in the cleaned asparagus in boiling salted water for 3 minutes drain well and pat dry. Lay the asparagus spears over the ricotta mixture.
6. Cut the prosciutto into thin strips and nestle them between the asparagus. Mix the egg yolk with the water,

brush the edges with the egg wash. Drizzle with oil olive.

7. Bake for 15-20 minutes longer.

8. Once out of the oven, sprinkle with fresh thyme. Slice and serve warm or at room temperature. ENJOY!!!

Italian sausage escarole and beans

Italian sausage escarole and beans

There's something truly special about a pot of Italian escarole and beans with Italian sausage simmering on the stove. This dish brings me back to my childhood, where a big steaming bowl of this rustic soup could turn an ordinary meal into something comforting and delicious. Tender escarole, creamy white beans , and savory Italian sausage come together in a light flavor broth-it's the kind of meal that feels good from the inside out. Whether you grew up with this dish or are discovering it for the the first time, I promise it will become a family favorite. Not only is it delicious it's healthy and packed with good for you ingredients, that you probably already have on hand.

Things to know about this Italian

sausage escarole and beans

Fresh vs. canned beans: While canned beans are convenient, using fresh beans elevates the dish with a creamy texture and rich flavor. To use fresh beans soak them overnight and cook them right in the same pot as the sausage for 10 -15 minutes then add in the escarole and cook until the escarole is tender and the beans fork tender (10 minutes longer)

Broth options: Use chicken broth for a richer flavor or vegetable broth if you prefer a lighter taste.

Spice Level: If you like extra heat use more red pepper flakes to fit your taste. If on the other hand you don't like heat you can use mild Italian sausage and leave out the red pepper flakes.

This recipe is easily customizable. You can add a drizzle of good extra virgin olive oil for a gourmet touch, toss in some tomatoes for a touch of acidity and color, or stir in small pasta like ditalini for extra heartiness.

Italian sausage escarole and beans is a timeless dish that brings comfort and flavor to your table. Whether you're enjoying it with crusty bread as a soup or a side, this recipe is sure to become a staple in your kitchen too!!!

Ingredients

- 2 Tbsp. olive oil
- 4 cloves thinly sliced garlic
- 1 /2 lb. spicy Italian sausage crumbles
- 2 Teaspoon hot pepper flakes
- 1 head escarole cleaned and chopped
- 2 cups cooked fresh cannellini beans(or 1 , 15 oz. can drained and rinsed
- 4 cups chicken stock
- Parmesan rind

- Grated parmesan for serving
- Crusty bread, for serving
- salt and pepper to taste

Instructions

1. If using fresh beans rinse and soak them in water, for at least 1 hour or overnight.
2. Brown the sausage: In a large pot or Dutch oven in the olive oil over medium high heat, brown the sausage breaking it up as it cooks
3. Add the garlic, to the sausage and cook until soft and translucent. Add in the red pepper flakes.
4. Add the chicken stock, and uncooked beans cook until the beans are almost cooked through. (About 15 minutes)
5. Add the cleaned and cut escarole, and parmesan rind and simmer for an additional 10 minutes, or until the beans are fork tender and the escarole soft.
6. Ladle the soup into bowls top with freshly grated parmesan. ENJOY!!!!!!

**Cheesy Italian potato
croquettes**

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Golden. crispy, and packed with melty cheese. Italian potato croquettes are the perfect appetizer or side dish for any

occasion, These cheesy potato croquettes are made with creamy mashed potatoes, rich pecorino Romano, mozzarella and a sprinkle of Italian parsley, then coated in crunchy breadcrumbs and fried to a golden deliciousness. Whether you're serving them as a snack, party bite or alongside your favorite Italian meal, these croquettes are additive.

If you love classic Italian street food, these homemade potato croquettes (crocchette di patata in Italian) will transport you straight to the heart of Naples. With their crispy exterior and gooey cheese filling, they're a crowd-pleaser and go beautifully served with my easy marinara sauce.

What to know about this cheesy Italian potato croquette recipe

One of the best things about cheesy Italian potato croquettes is their versatility- especially when it comes to using left over mashed potatoes. If you have extra mashed potatoes from a previous meal, this recipe is a fantastic way to repurpose them into something crispy, golden, and delicious. Leftover mashed potatoes often have added butter and milk, which can add even more flavor to the croquettes. Just be sure they aren't too runny: if needed, you can firm them up by adding a bit more grated cheese and flour to help with consistency.

If you're starting from scratch, making fresh mashed potatoes for croquettes is simple and worth the effort. Boil peeled, uncut, russet or Yukon gold potatoes until fork-tender, then just mash them with just enough butter and salt to enhance their flavor without making them too soft. You want a firm potato mixture that holds its shape when formed into croquettes. Chilling the mixture before forming the croquettes makes the process much easier, as it helps firm up the texture and prevents them from falling apart. Letting the mixture rest in the fridge for at least 30 minutes-or even overnight-ensures the croquettes hold their shape when rolling. coating

and frying, resulting in a perfectly crisp and golden exterior.

Whether you're using leftover mashed potatoes or making them fresh, these cheesy Italian potato croquettes are delicious!!!! Please leave me a comment when you make this. I love hearing from you. It's my favorite part and it helps others. THANKS!!!!

Ingredients

- 3 cups oil for frying (canola olive-oil blend)
- 3 large potatoes
- 2 eggs slightly beaten
- 1 cup grated pecorino Romano cheese
- 1/3 cup flour
- 2 Tbsp. chopped Italian parsley
- 6 mozzarella sticks cut in half
- Salt and pepper to taste
- FOR THE COATING
- 2 large eggs slightly beaten
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 2 Tbsps. chopped Italian parsley

Instructions

1. Peel the potatoes and cook uncut in boiling salted water until fork tender. Then mash or rice them
2. In a bowl combine the mashed potatoes, beaten eggs, flour, pecorino Romano, and parsley. Salt and pepper to taste.
3. Mix well to combine, the consistency should be wet enough to form but dry enough as to not fall apart.
4. Using a tablespoon or cookie scoop grab roughly a 1/4 cup of the potato mixture place in the palm of your hand and place a piece of mozzarella cheese in the center

than roll into log shape about 2 inches long. Repeat the process for all the potatoes. You should have 10 -12 croquettes.

5. FOR THE COATING AND FRYING

6. Place the slightly beaten eggs in a bowl in another add the breadcrumbs, grated Pecorino Romano, and Italian parsley
 7. Dip each potato croquette first in the egg then roll each one in the breadcrumb mixture. Lay on a parchment lined baking sheet. At this time they can be placed in the refrigerator to set up (can be left overnight) or fried right away.
 8. In a heavy pot heat 1 inch of the oil to 350 F.
 9. Once the oil reaches frying temperature begin frying the croquettes in batches as to not overcrowd the pan 5-6 minutes or until golden on both sides.
 10. Sprinkle with additional salt if preferred and chopped Italian parsley. ENJOY!!!
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Easy spinach Ricotta ball recipe

Easy spinach ricotta ball recipe

If your looking for a vegetarian Italian recipe that doesn't compromise on flavor or tradition, this easy spinach ricotta ball recipe is the perfect choice.

These tender cheesy bites are packed with savory flavors of

spinach, ricotta, parmesan and fresh herbs all rolled together and baked before being simmered in my easy marinara sauce. They pair deliciously with marinara sauce, a simple salad or a loaf of crusty bread. Plus , they're versatile enough to be made ahead of time, making them a perfect choice for busy weeknight meals or family and friend gatherings.

Trust me , this is one vegetarian dish meat-lovers included - will love.

Why I love this easy spinach ricotta ball recipe

Healthy and delicious: These spinach balls are packed with nutrients from the spinach and cheese making it a healthy meal that's also full of flavor.

Easy to make: This spinach ricotta ball recipe requires just a few ingredients and is simple to prepare , making it perfect for all cooks of all skill levels.

Versatile: You can serve these spinach ricotta balls as an appetizer, snack, side dish or paired with a salad and crusty bread for a complete meal. They're perfect for parties, family dinners or meal prep. They can be make ahead of time and are freezer friendly.

Baked not fried: baking these easy spinach ricotta balls instead of frying them still gives them a crispy exterior with less oil, making them a lighter, healthier option.

These spinach ricotta balls prove that vegetarian dishes can be just as satisfying and full of flavor as their meat- based counterparts. With their tender texture and cheesy goodness, they are a true celebration of simple, classic Italian ingredients. ENJOY!!!!

Ingredients

- 1 Lb. ricotta
- 2 cups steamed and chopped
- 1/2 cup grated parmesan
- 1/2 cup breadcrumbs
- 1/2 cup flour
- 1 egg
- Salt and pepper to taste
- 4 cups my easy marinara sauce

Instructions

1. Steam the spinach and squeeze out as much of the water as possible
2. In a bowl mix all the ingredients.
3. Form into golf size balls bake in a preheated 375-degree oven for 10- 15 minutes
4. bring the marinara sauce to a slow simmer. Add the spinach ricotta balls and simmer for 10 minutes.
5. Top with grated parmesan cheese.
6. ENJOY!!!

Creamy vegetarian tomato soup

Creamy vegetarian tomato soup

Rich and comforting creamy vegetarian tomato soup is the ultimate comfort food with the perfect blend of bold tomato flavors and velvety smoothness. Made with ripe tomatoes, and aromatic vegetables and herbs. this soup captures the essence

of simple, wholesome and deliciousness. The addition of cream elevates the dish to a luscious, satisfying texture that warms the soul with every spoonful. It's a timeless recipe that feels like a warm hug, whether you're enjoying it as a light lunch or pairing it with a hearty sandwich for dinner.

What makes this tomato soup truly special is it's simplicity and versatility. Freshly roasted tomatoes and vegetables lend a rich depth of flavor, while the garlic and fresh basil add an earthy freshness. Roasting the tomatoes and vegetables is a delicious way to highlight the natural sweetness of the tomatoes.

Serving suggestions for this creamy vegetarian tomato soup

This creamy vegetarian tomato soup is as versatile in presentation as it is in preparations. Garnish each bowl with a swirl of sour cream, a sprinkle of freshly cracked black pepper, or even a handful of crunchy croutons for added texture. Pair it with a slice of buttery garlic bread or a classic grilled cheese sandwich for an unbeatable combination. If you are entertaining, serve it in small cups as an elegant appetizer. This soup is more than just a meal it is a celebration of simplicity and deliciousness, perfect for chilly evenings, or a quick, satisfying meal any time of the day.

As you make this creamy vegetarian tomato soup your own feel free to experiment and add your own personal touch. Whether you prefer it spicy, herby, or extra creamy, it's a versatile recipe that invites creativity. So, grab a pot, gather your ingredients, and treat yourself to a dish that's as comforting as it is delicious. Happy cooking everyone!!!!

Ingredients

- 2 Lbs. ripe tomatoes (Roma or vine ripened)
- 1 red bell pepper
- 2 peeled carrots
- 2 celery stalks
- 1 large onion quartered
- 4 gloves peeled garlic
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 cups vegetable or chicken stock
- 1 cup heavy cream
- fresh basil leaves for garnish

Instructions

1. Preheat your oven to 400-degrees
 2. prepare the vegetables by cleaning them and cutting into large dice.
 3. place the tomatoes, celery, onion, garlic, red bell pepper and carrots in an oven poof dish. drizzle with the olive oil , salt and pepper to taste, and roast for 25-35 minutes until caramelized.
 4. Then add the roasted vegetables to a a stock pot or Dutch oven add the stock and cream and simmer over low heat for 10 minutes.
 5. use an emersion blender or food processer and blend until smooth.
 6. Adjust your seasonings, ladle into soup bowls top with fresh basil leaves. ENJOY!!!!
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Gorgonzola and brie pear tart

Gorgonzola and brie pear tart

A few ingredients and 20 minutes is all it takes to make this flaky, buttery gorgonzola and brie pear tarts. Sometimes, the most impressive dishes are the simplest to make. Perfect for appetizers, brunch or a light dessert, these puff pastry tarts are versatile as they are delicious.

Picture this, a base of flaky puff pastry on top a spread of fig jam and slices of creamy brie that melts into the flaky crust, crumbles of gorgonzola add a tangy twist. The star of the show? Thin slices of ripe juicy pears, their natural sweetness caramelizing slightly as they bake. Sweet and savory in every delicious bite.

Tips and variations for gorgonzola and brie pear tart

1. Pear perfection : Use ripe but firm pears for the best texture and flavor. Bartlett, bosc or Anjou are great choices
2. Cheese alternatives: swap gorgonzola for goat cheese or a milder blue cheese
3. Sweet or savory: Adjust the balance of taste with a touch more honey for sweetness or hot honey for a spicy kick. These gorgonzola and brie pear tarts are the perfect way to impress with minimal effort. Give them a try and let me know what you think. I love hearing from you. It's my favorite part and it helps others. THANKS!!!

Ingredients

- 1 sheet puff pastry
- 1/2 cup fig jam
- 2 ripe but firm bartlett pears
- 4 oz. brie cheese 1/2 of the wheel cut into thin slices
- 1/2 cup gorgonzola crumbles
- a few sprigs of fresh thyme
- 4 Tbsp. honey
- 1 egg yolk + 1 Tbsp. of water

Instructions

1. Thaw one the puff pastry at room temperature while prepping the other ingredients. Thaw until it unfolds without cracking. Don't let it get too warm or it will be harder to handle.
2. Preheat your oven to 375- degrees line a baking sheet with parchment paper.
3. Place your puff pastry on the prepared pan spread with the fig jam. To create a picture frame effect, fold the perimeter of the sheets over, , about 1/2 then press with a fork. Pierce the inner part of the pastry with a fork, like you would a piecrust.
4. Begin alternating the pears than a slice of brie continue the process of layering the pears then the cheese with the rest of the pears and cheese.
5. Brush the pear tart with the honey top with fresh thyme leaves then add the crumbled gorgonzola.
6. Make an egg wash by combining the egg yolk with the 1 Tbsp. of water. Brush the egg mixture over the edges of the puff pastry.
7. Bake in a 375- degree preheated oven for 18 -20 minutes. or until the pastry edges puff up and are golden brown. ENJOY!!!!

Easy savory puff pastry twists

Easy savory puff pastry twists

If there's one thing I can guarantee about these Easy savory puff pastry twists, It's that they are going to disappear fast, so be sure to put some aside for yourself first. layers of puff pastry , cheese , pesto and marinara all twisted into golden deliciousness. Forget about store-bought snacks: you have everything you need for a crowd – pleasing appetizer right here. Plus, it's so easy to make!!!.Whether you 're hosting a party or need a quick finger food for game day, these golden, flaky twists are guaranteed to be a hit.

Why you will love these Easy savory puff pastry twists

Savory puff pastry twists are the ultimate crowd- pleasing appetizer because they combine bold flavors with a visually appealing presentation. The golden flaky layers of puff pastry offer a crunch that perfectly complements the rich pesto, tangy marinara and cheese. Their twist shape makes them look sophisticated while remaining so easy to make, making them a go-to choice for any host.

What makes these appetizers even more ideal is their versatility. They can be make ahead of time, allowing you to

focus on enjoying your guests instead of being stuck in the kitchen. served warm or at room temperature, they hold their flavor and texture beautifully. Plus, their easy -to-hold, mess-free design makes them perfect for mingling and grazing.

These easy savory puff pastry twists with pesto, marinara and parmesan are the perfect combination of flavor, simplicity, and style. Whether your hosting a party, contributing to a potluck, or looking for a quick snack these twists will be a hit. Give them a try, and watch your family and friends come back for seconds (and thirds). ENJOY!!!!

Ingredients

- 2 puff pastry sheets
- 1/2 cup marinara sauce
- 1/2 cup pesto
- 1 cup grated parmesan
- 1 Tbsp. melted butter
- 1 Tbsp. chopped Italian parsley

Instructions

1. Preheat your oven to 375-degees. Line a baking sheet with parchment paper.
2. Bring the puff pastry to room temperature. Then on a lightly floured surface slightly roll out the dough.
3. Spread one sheet with first the pesto and then the marinara a sauce. Sprinkle with the grated parmesan. Top with the remaining sheet of puff pastry. Press the edges to seal.
4. Cut the puff pastry dough into 1 inch wide strips on the shorter side . You should have 16 strips. Then twist them. Brush with the the melted butter. Top with additional grated parmesan.
5. Bake for 15 -20 minutes or until golden brown. Sprinkle with the chopped Italian parsley. ENJOY!!!!

Arancini Italian rice balls

Arancini Italian rice balls

Arancini are golden, Italian fried rice balls filled with a rich , delicious meat sauce and creamy mozzarella cheese. They are an Italian street food that can be found all over Italy. These delicious rice balls whose name means “little oranges” in Italian due to their shape and color, are a beloved snack or appetizer enjoyed across Italy. With variations reflecting the unique flavors of different regions. From the classic meat and mozzarella- filled version to modern twist featuring saffron, peas or even vegetarian fillings. Whether served at an elegant dinner party or grabbed from a street vendor , arancini are the perfect blend of texture and taste- crunchy on the outside, tender and rich on the inside.

Steps to Make this Arancini Italian rice ball recipe easy

Making arancini can be simplified with a well- thought-out prep plan.

Step one: Prep the rice or risotto a day or two in advance and refrigerate it.

Step two: The day your making arancini step up a workstation with everything you need: a bowl of your risotto , cubed mozzarella, meat filling, seasoned breadcrumbs and beaten egg.

Step Three: Shape the rice balls around the filling, dip in the egg and roll in the breadcrumbs. Arrange them on a parchment lined baking sheet. This step can be done hours ahead or even a day ahead- just cover with plastic wrap and refrigerate until you are ready to fry.

Step 4: Fry the arancini in hot oil until golden and crispy. Work in batches to avoid overcrowding the pan. If you're short on time or prefer a lighter version , bake them in the oven or air fryer. Serve hot.

By breaking the recipe into manageable steps and preparing in advance, you will find making arancini far less intimidating , leaving you more time to enjoy these crispy Italian rice balls.

Ingredients

- 4 cups leftover rice or risotto
- 1 cup grated parmesan cheese
- 1 egg
- 2 Tbsp. chopped Italian parsley
- FOR THE MEAT FILLING
- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 cup chopped celery + 1 cup peeled and chopped carrot
- 1 cup diced pancetta or bacon
- 1/2 lb. ground beef + 1/2 lb. ground pork
- 1/2 cup red wine
- 2 cups crushed tomatoes
- 2 Tbsp. tomato paste
- 1 cup water
- 1 Tbsp. dried Italian herbs
- 1 cup peas (optional)
- Ingredients to assemble:
- 4 mozzarella sticks cut into 4 pieces

- INGREDIDENTS FOR THE COATING
- 1 egg slightly beaten
- 2 cups breadcrumbs
- 1/2 cup grated parmesan
- 1 Tbsp. chopped Italian parsley

Instructions

1. Mix the cooked rice with 1 egg , 1 cup of grated parmesan cheese and the Italian parsley, salt and pepper to taste. Set aside while preparing the meat filling.
2. To make the meat sauce: Start in 2 Tbsp. of olive oil by cooking the pancetta or bacon until crisp, then add the celery, onion, garlic and carrots and cook until soft . Once the vegetables are soft add the meats and cook until browned breaking up the meat as it cooks.
3. Add the wine and let it evaporate before adding the tomato paste and water. Bring to a boil, then turn down to a simmer cover and cook for one hour. If using peas add them to the meat sauce the last 10 minutes .
4. This recipe uses about 3 cups of meat filling any leftovers can be used for pasta sauce.
5. To assemble and fry; the rice should be warm for easier forming , if the rice has be in the fridge warm in the microwave.
6. Wet your hands this will make forming the rice balls easier. Take about 1 Tbsp. of rice and flatten into your cupped hand. Place 1Tbsp. of the meat filling and 1 piece of the mozzarella in the center and roll into a ball making sure all the filling is covered .
7. Then in a bowl mix the breadcrumbs with the parmesan cheese and Italian parsley. In another bowl whisk the egg slightly
8. Dip the arancini balls first in the egg and then in the breadcrumb mixture. Now refrigerate for 30 minutes or even overnight.
9. Then bring 3 cups of canola – olive oil blend to medium

high heat and fry the rice balls until golden brown about 5 minutes.

10. Drain on absorbent paper . serve hot. ENJOY!!!!!!

Fuyu persimmon walnut salad

Fuyu Persimmon walnut salad

This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing. Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.

This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It's light yet satisfying, making it an excellent start to a holiday dinner or a refreshing side dish to roasted meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Ingredients

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard
- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

Instructions

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
3. Assemble the salad arrange mixed greens on a platter, top with the persimmon slices, toasted walnuts and pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing. ENJOY!!!!