

Cornbread Panzanella Salad

Recipe courtesy of Chef JJ Johnson

Yield: 4-6 servings

Ingredients:

Cornbread

¼ cup olive oil

1 cup oat milk

1 vegan egg

1 ¼ cups yellow cornmeal

1 cup all purpose flour

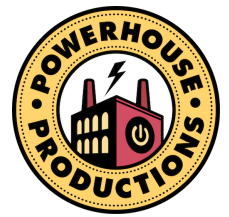
½ cup sugar

1 tablespoon baking powder

½ teaspoon salt

Cornbread Method

1. Preheat the oven to 400 degrees. Brush the bottom and sides of an 8 inch square or 9 inch round cake pan with some of the olive oil
2. In a large bowl, beat the remaining melted olive oil, oat milk, and vegan egg with a fork or wire whisk until well mixed.
3. In a separate bowl, combine the cornmeal, flour, sugar, baking powder, and salt.
4. Stir into the egg mixture and blend until the flour is just moistened (the batter will be lumpy). Set the batter aside to rest for 5 minutes.
5. Pour the batter into the prepared pan; use a rubber spatula to scrape batter from the bowl.
6. Spread the batter evenly in the pan. Bake for 25 minutes, or until it is golden brown and a toothpick inserted in the center comes out clean.



Salad components

Vegetable oil for frying

1 cornbread recipe (see above), cut into large cubes

Kosher salt

¼ teaspoon cayenne pepper

¼ teaspoon chili powder

¼ teaspoon garlic powder

1 tablespoon Dijon mustard

½ cup red wine vinegar

1 cup avocado oil

Cracked black pepper

2 cups sliced heirloom or red grape tomatoes

¾ cup sliced purple green beans

¾ cup sliced breakfast radish

1 medium red onion, thinly sliced

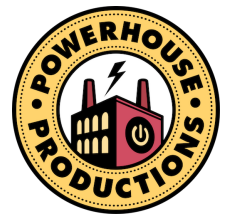
2 large cloves garlic, roughly chopped

¼ cup rough chopped parsley

Method:

1. Heat a large Dutch oven or heavy bottom pan with just enough oil for frying. Don't fill the pan more than halfway. Add the oil and turn on medium high heat until it reaches 350 degrees. Monitor the heat.
2. Add the large cornbread pieces and fry just until they are golden brown and crispy. Remove from the oil and drain on a paper towel or a sheet tray fitted with a rack. Season with salt to taste, cayenne pepper, chili powder, and garlic powder. Allow to cool.
3. In a medium bowl whisk the mustard and red wine vinegar. Slowly stream in the oil whisking constantly. Season with salt and pepper.
4. Add the tomatoes, beans, breakfast radish, red onion, and garlic together in a bowl and mix with some of the salad dressing. Season with salt to taste. Mix in the cooled cornbread chunks and add more dressing allowing the bread to

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soak up the juices and soften just slightly. *You still want the bread to be crispy.* Lastly stir in fresh parsley and serve right away.