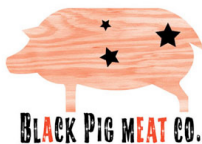


**zazu**  
kitchen + farm



## asparagus panzanella w/bulgarian feta & basil leaf

*serve 4*

*try it with an egg on top for brunch!*

1/2 loaf crusty quality bread, cut into 1/2 inch cubes  
1 bunch asparagus, sliced into 1 inch pieces on the bias

1 bunch arugula, washed and dried

1/2 bunch basil leaves, picked

2 tablespoons fresh squeezed lemon juice

1/3 cup quality olive oil

kosher salt and freshly ground black pepper to taste

4 ounces bulgarian feta, crumbled (or substitute goat cheese)

Preheat your broiler. Toss the bread and asparagus in olive oil, salt, and pepper. Place on a cookie sheet and broil until golden, tossing as necessary. In a bowl, toss the bread cubes, asparagus, arugula, basil & lemon juice with a little more oil, salt and pepper.

Place a mound of the salad on each plate and top with the feta cheese.