2020 SAINT ROCH LES VIGNES ROSÉ CÔTES DE PROVENCE AOP, FRANCE



## HERBED TOMATO GRATIN



8



OVEN



HOUR



2/10

## **INGREDIENTS**

3 tablespoons extra-virgin olive oil

4 cups crusty whole-grain bread, cubed (1/2-inch)

1/3 cup heavy cream

1/2 cup finely shredded Pecorino Romano cheese, divided

**2** tablespoons fresh marjoram chopped, plus more for garnish

3 cloves garlic, minced

1 tablespoon sherry vinegar

Kosher salt

**Ground black pepper** 

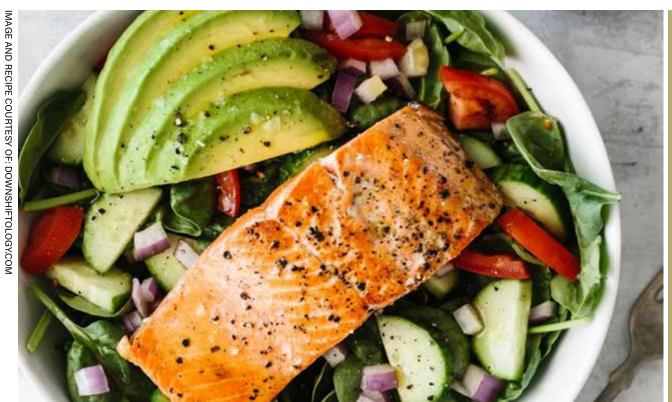
3 pounds medium heirloom tomatoes, sliced 1/4 inch thick

Preheat oven to 400°F. Coat a 9-by-13-inch pan (or similar-size 3-quart baking dish) with cooking spray.

Heat oil in a large skillet over medium heat. Add bread and cook, stirring occasionally, until brown and crispy, 6 to 8 minutes.

Transfer the bread to a large bowl. Gently stir in cream, 1/4 cup cheese, marjoram, garlic, vinegar, salt and pepper. Spread the mixture in the baking dish. Layer tomatoes on top and sprinkle with the remaining 1/4 cup cheese.

Bake the gratin until golden and crispy on top, 40 to 45 minutes. Garnish with marjoram, if desired.



## **SALMON AVACADO**

SALAD



2



**STOVETOP** 



**MINUTES** 

20



DIFFICULTY

1/10

## **INGREDIENTS**

- 4 cups baby spinach
- 2 tomatoes, chopped
- 1 avocado, sliced
- 1 cucumber, peeled and sliced
- 1/4 cup red onion, chopped
- 2 tablespoon olive oil
- 2 salmon filets
- Salt and pepper, to taste

Heat olive oil in a large pan over medium-high heat. Season the salmon filets with salt and pepper. Add the salmon filets top side down and cook for 4-5 minutes.

Flip the salmon and cook for an additional 2-3 minutes or until the salmon is mostly opaque, with just a bit of softness still in the middle.

Divide all of the other salad ingredients between two bowls, then place the cooked salmon on top.

Mix the dressing ingredients together in a small bowl and drizzle on top.