



# HERBED TOMATO GRATIN



**SERVES**

8



**METHOD**

OVEN



**HOUR**

1



**DIFFICULTY**

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



**SERVES**

2



**METHOD**

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.