

Charred Broccoli & Scallion Panzanella

Yield Serves 4 as a main or 6 as a side | *Prep & cook time* About 45 minutes

About 1 pound broccoli (2 crowns or stalks)
1 bunch scallions, ends trimmed
5 to 8 cloves garlic, sliced thinly
9 tablespoons olive oil, divided, plus extra for garnish
Salt
5 cups cubed or torn bread (see note)
1 medium shallot, sliced into thin rings
Big pinch sugar
2 tablespoons red wine vinegar
Juice of ½ lemon
½ teaspoon honey
1 ½ cups or one 15-ounce can garbanzo or white beans
¼ cup well toasted sunflower seeds
Handful basil leaves, torn
Manchego, pecorino, aged cheddar or another semi-firm cheese, to taste
(optional)

Fresh or day-old bread both work, and the airy structure of ciabatta or a country loaf is ideal. Avoid enriched or sweet breads —the only ingredients should be flour, salt, and water.

lukasvolger.substack.com

1. Preheat the oven to 425° F, arrange a rack in the upper third of the oven, and line two baking sheets with parchment. Trim the broccoli into small, thin florets, and the stalk (which should be peeled) into thin coins. Transfer onto one of the sheet pans. Cut the scallions in half width-wise, then cut the thicker white parts in half lengthwise. Then trim all the scallion pieces into 1- to 2-inch segments, and add to the sheet pan along with the garlic, 2 tablespoons olive oil, and a few pinches of salt. Stir to combine, and then roast for 20 to 25 minutes on the upper rack of the oven, rotating the pan halfway through — *do not* stir the vegetables, though! — until they're splotted with char and the broccoli is pleasingly crisp-tender. Cool.

2. Spread the bread onto the other sheet pan and toss with 2 tablespoons oil. Once the broccoli comes out of the oven, move the bread into it and reduce the temperature to 375° F. Bake for 15 minutes, until lightly toasted. Cool.

3. To make the dressing, combine the shallot with ¼ teaspoon kosher salt (or ½ teaspoon fine salt), the sugar, and red wine vinegar in a small jar. Let pickle for about 5 minutes, then add the lemon juice, honey, and remaining 5 tablespoons olive oil. Shake until emulsified.

4. Combine the vegetables, toasted bread, beans, and dressing in a large bowl and toss to combine. Let sit for 10 to 15 minutes, then to serve add the sunflower seeds, basil, and cheese, if using, and toss once more. Garnish with a little extra olive oil if you like.