

Roasted Fig & Arugula Salad

Sue Van Raes

THE GOODS

- 1/3 cup balsamic vinegar
- 1 tablespoon molasses
- 2 teaspoons extravirgin olive oil
- 1/4 teaspoon salt
- 4 large (dark-skinned) fresh figs, halved (such as Black Mission)
- 5 cups trimmed arugula
- 1/4 cup (1 ounce) crumbled goat cheese
- 1/8 teaspoon freshly ground black pepper

THE METHOD:

Preheat oven to 425°.

Combine first 4 ingredients in a medium bowl, stirring with a whisk. Add figs; toss to coat. Remove figs with a slotted spoon, reserving vinegar mixture.

Place figs in a cast-iron or ovenproof skillet coated with lightly with oil. Bake at 425° for 8 to 10 minutes. Remove figs from pan; place on a plate. Immediately add reserved vinegar mixture to hot pan, scraping pan to loosen browned bits. Pour into a small bowl; let figs and vinaigrette cool to room temperature.

Place arugula on a platter; arrange figs over arugula. Sprinkle with goat chevre, toasted pine nuts and pepper. Drizzle with cooled vinaigrette.



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