

# Strawberry Bread Salad with Spiced Pecans

Surprising Salads | May 2008



*Serve this as a luncheon salad or dessert course. The Spiced Pecans, with cayenne, maple, and five-spice powder, are addictive.*

PREP: 45 MINUTES BAKE: 20 MINUTES OVEN: 375°

- 3 TBSP. GRANULATED SUGAR
- 1½ TSP. GROUND CINNAMON
- 6 1-INCH-THICK SLICES CHALLAH BREAD, CUT INTO 1-INCH PIECES
- ¼ CUP UNSALTED BUTTER, MELTED
- 3 TBSP. CANOLA OIL
- 1 TBSP. FINELY SHREDDED ORANGE PEEL
- 2 TBSP. ORANGE JUICE
- 2 TBSP. WHITE BALSAMIC VINEGAR
- 1 TSP. KOSHER SALT
- 2 LARGE HEADS BIBB LETTUCE, CORED AND THINLY SLICED (10 CUPS)
- 2 CUPS FRESH STRAWBERRIES, SLICED
- 1 RECIPE *SPICED PECANS*

For croutons, in a small bowl combine 3 tablespoons granulated sugar and cinnamon; set aside. Place bread pieces in a 15×10×1-inch baking pan. Drizzle with ¼ cup melted butter. Toss to combine. Sprinkle with sugar mixture; toss to combine. Bake in a 375° oven for 12 to 15 minutes or until bread pieces are crisp, stirring once.

For dressing, in a small bowl whisk together canola oil, finely shredded orange peel, orange juice, white balsamic vinegar, and salt.

On a large platter or in salad bowls arrange the lettuce, strawberries, croutons, and *Spiced Pecans*. Drizzle with dressing. Makes 6 servings.

**SPICED PECANS:** On a large baking sheet spread 1½ cups pecans in a single layer. Bake in a 375° oven for 8 to 10 minutes or until nuts are toasted. Meanwhile, in a medium bowl combine 2 tablespoons granulated sugar, 1¼ teaspoons five-spice powder, ½ teaspoon kosher salt, and ⅛ to ¼ teaspoon cayenne pepper; set aside. In a small saucepan combine 2 tablespoons maple syrup, 1 teaspoon dark brown sugar, and 1 tablespoon unsalted butter. Bring mixture to boiling. Stir in the toasted pecans. Cook and stir for 1 minute. Add pecans to sugar-spice mixture and toss to coat. Spread mixture on a large piece of aluminum foil that has been greased. Cool completely.

Per serving: 528 cal., 38 g total fat (9 g sat. fat), 35 mg chol., 581 mg sodium, 44 g carbo., 6 g dietary fiber, 7 g protein.