

ARUGULA SALAD WITH ROASTED GRAPES

By Diane Unger

4-6 SERVINGS

This simple salad, a re-creation of a dish that we had in Tel Aviv, is a perfect fusion of sweet, sharp and peppery flavors. We prefer black grapes because they take on a lovely hue when roasted (broiled, really) and lend that color to the thinly sliced onion during their brief marination in vinegar.

Look for mature arugula sold in bunches instead of packaged baby arugula; bunched arugula requires a little more prep but its more assertive flavor is a better match for the sweetness of the grapes.

Tip: Don't overcrush the roasted grapes. Crush them with only enough force break the skins and release the juices; the grapes should still retain their shape. When transferring the crushed grapes from the baking sheet to the bowl, don't add their juices, as they dilute the dressing.

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4 Servings - Prep time 45 minutes (15 minutes active)

Ingredients

- 2 cups seedless black or red grapes (see note)
- 1 teaspoon plus 1 tablespoon extra-virgin olive oil, divided
- 1/2 small red onion, thinly sliced
- Kosher salt and ground black pepper
- 1/4 cup red wine vinegar
- 1 bunch arugula, trimmed of tough stems (about 8 lightly packed cups; see note)
- 1 ounce pecorino Romano cheese, finely grated (1/2 cup; optional)

Directions

1. Heat the broiler with a rack about 4 inches from the element. On a broiler-safe rimmed baking sheet, toss the grapes with 1 teaspoon oil. Broil until the grape skins begin to split, about 5 minutes, shaking the pan once about halfway through.
2. Using the bottom of a cup or ramekin, lightly crush the warm grapes to burst them. Transfer the grapes to a large bowl, leaving behind the juices.
3. To the grapes, add the onion, 1/2 teaspoon each salt and pepper, and the vinegar; toss to combine. Let stand for about 30 minutes, stirring occasionally.
4. To the bowl, add the remaining 1 tablespoon oil and the cheese (if using), then gently toss. Add the arugula and toss to coat. Taste and season with salt and pepper, then transfer to a platter.

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