



**Makes 10 cups**  
**Preparation Time: 40 minutes**  
**Cook Time: 20 minutes**

#### INGREDIENTS:

2 bunches Easter egg radishes with tops (20 oz.) (see tip, recipe intro)

2 medium shallots, cut into thin wedges

2 whole cloves garlic, peeled

5 tablespoons white balsamic vinegar

12 oz. whole grain Italian bread, cut or torn into 1-inch cubes

½ cup coarsely chopped fresh rhubarb

2 tablespoons pure maple syrup

2 stalks rainbow chard

2 cups cherry tomatoes, halved

1 15-oz. can no-salt-added cannellini beans, rinsed and drained (1½ cups)

½ cup sliced pitted green olives

½ cup coarsely torn fresh basil

Freshly ground black pepper (optional)

## Easter Egg Radish Panzanella

This luscious bread salad is all about color and vibrant flavor and is hearty enough to enjoy as a main meal. It would also make a fantastic side dish for your next [barbecue](#)! Roasted Easter egg radishes, shallots, and garlic provide a sweet and tangy base, complemented by rainbow chard, cherry tomatoes, cannellini beans, and olives, giving the salad a Mediterranean feel. You'll use your radish tops in the salad, too. A subtly sweet pink vinaigrette—made with quick-simmered rhubarb, balsamic vinegar, and maple syrup—adds a bright flavor. Crispy croutons provide texture, but the salad is delicious even without them.

### Tips

**What are Easter egg radishes?** This is a marketing term that refers to different colored varieties grown and sold together—red, white, pink, and purple. If you can't find them at your market, use table radishes instead. For more radish intel, check out our [guide to radishes](#).

**My radishes don't have tops:** No problem, use 1 lb. trimmed radishes instead.

**Gluten-free version:** Skip the bread or use gluten-free bread.

For more inspiration, check out these tasty ideas:

- [Tuscan Panzanella with Sun-Dried Tomato Vinaigrette](#)
- [Grilled Caesar Salad](#)
- [Vegetarian Antipasto Salad](#)
- [Grilled Romaine Salad](#)
- And check out our collection of [favorite radish recipes](#)!

By Laura Marzen, RD, LD

- 1 Preheat oven to 425°F. Trim tops from radishes; wash tops and set aside. Trim and scrub radishes. Cut radishes into quarters lengthwise.
- 2 In a 15×10-inch baking pan toss together radishes, shallots, garlic, and 1 tablespoon of the vinegar. Spread evenly in pan. Roast 20 to 25 minutes or until vegetables are just tender and starting to brown, stirring once halfway through roasting. Let cool.
- 3 Spread bread in a second 15×10-inch baking pan. Bake 3 to 5 minutes or until dry and lightly toasted, stirring once; cool.
- 4 In a small saucepan combine the remaining 4 tablespoons vinegar and the rhubarb. Bring just to boiling; reduce heat. Simmer, uncovered, 2 to 3 minutes or until rhubarb is tender. Cool 10 minutes. Strain through a fine-mesh sieve, pressing the rhubarb with the back of a spoon to remove all juices; discard rhubarb pulp. Whisk maple syrup into rhubarb juice.
- 5 Thinly slice chard stems. Tear leaves into bite-size pieces. If using radish tops, tear tops into bite-size pieces to make ½ cup.

Chop roasted garlic.

- 6 In a very large bowl toss together bread, radish mixture, chopped garlic, chard, radish tops, tomatoes, beans, and olives. Drizzle with vinegar mixture; toss to coat. Cover and chill salad at least 20 minutes or up to 6 hours before serving. Stir in basil just before serving. If you like, sprinkle with pepper.