

FOOD



Recipe adapted from Chef Ashley Quick's Poached Tomato and Goat Cheese Salad, which Kidman and Urban dined on at Nashville restaurant Flyte.

TOMATO AND GOAT CHEESE SALAD

Serves 4

- 10 cups arugula
- ¼ cup toasted pine nuts
- ½ cup extra virgin olive oil
- salt and pepper
- ¼ cup softened goat cheese
- ¼ cup heavy cream
- 1 tbsp. lemon juice
- 1 cup grape or cherry tomatoes, halved (6 oz.)
- ½ cup bottled herb vinaigrette
- 2 tbsp. balsamic vinegar

TO MAKE ARUGULA PESTO

1. Place 2 cups arugula, and ½ cup pine nuts in a blender. Turn on and slowly drizzle in olive oil until incorporated.

2. Season with salt and pepper and put aside.

TO MAKE GOAT CHEESE CREAM

1. Blend goat cheese, heavy cream, lemon juice, 1 tablespoon of water and salt and pepper to taste until smooth.

TO ASSEMBLE THE SALAD

1. Spread 2 tablespoons each of goat cheese cream mixture onto four chilled plates.

2. Toss tomatoes and remaining arugula and pine nuts with vinaigrette and divide among plates.

3. Drizzle each salad with 2 tablespoons arugula pesto and 2 teaspoons balsamic vinegar. Serve.

Nicole & Keith's...

ANNIVERSARY SALAD

The couple celebrate four years of marriage with a meal in Nashville

"I love this salad," says chef Quick. "Everything is literally garden fresh."

