

Roasted Broccoli Rabe, Chickpea & Crispy Salami Salad



Roasted things of all sorts (vegetables, beans, bread, meat) + romesco

Serves 4 | From Emily Connor

Amanda Hesser dubbed romesco a “sauce hero” that gets along with just about everything in the kitchen. So of course this rugged almond, tomato, and red bell pepper sauce can slip into the role of vinaigrette with ease. Before heading into the oven, the salad components get coated with a bit of the dressing—a step we’ll use over and over for more fiery roasting. As the salami roasts, it crisps up while its rendering fat slicks the breadcrumbs and chickpeas with, well, salami fat! Whether romesco or salami is the hero of this dish remains unresolved—but know that the real winner is your roasting repertoire.

1 pound (450g) broccoli rabe, trimmed

Kosher salt

3 cups (500g) cooked chickpeas

3 ounces (85g) salami, cut into ½-inch (1.3cm) cubes

8 ounces (225g) day-old sourdough or ciabatta bread, crusts removed, cut into ¾-inch (2cm) cubes

Romesco Vinaigrette

¼ cup (25g) sliced almonds, toasted

1 roasted red bell pepper, jarred or freshly roasted

2 tablespoons sherry vinegar, plus more as needed

1 tablespoon tomato paste

1 garlic clove

1 teaspoon Spanish smoked paprika

6 tablespoons (90ml) extra-virgin olive oil

3 tablespoons water, plus more as needed

½ teaspoon sugar, plus more as needed

Kosher salt

1. Heat the oven to 500°F (260°C). Line a rimmed baking sheet with parchment paper.

2. To make the vinaigrette, in a food processor, pulse the almonds until finely ground, 20 to 30 seconds. Add the bell pepper, vinegar, tomato paste, garlic, and paprika and process until a paste forms. With the processor running, gradually pour in the olive oil, then the water, and process until emulsified. Add more water to thin the vinaigrette if needed. Add the sugar and season with salt. Taste and adjust seasoning; the vinaigrette should be slightly sweet to balance the bitterness of the broccoli rabe. (The vinaigrette will keep in an airtight container in the fridge for up to 3 days.)

3. Rinse and dry the broccoli rabe, allowing a bit of water to cling to the leaves. On the prepared baking sheet, evenly coat the broccoli rabe with 3 tablespoons of the vinaigrette and season with salt.

4. Arrange in a single layer and roast until tender and the leaves are lightly charred around the edges, 5 to 8 minutes. Arrange on a cutting board in one layer (stacking will make them soggy). Leave whole, or coarsely chop into bite-size pieces.

5. On a parchment-lined baking sheet (it can be the one you just used), evenly coat the chickpeas and salami with a few tablespoons of the vinaigrette. Spread into a single layer and roast until light brown, about 8 minutes, then stir in the breadcrumbs. Once evenly brown, another 3 minutes, remove from the oven and toss with the rabe. Taste and adjust the seasoning, adding more vinaigrette if desired. Serve warm or at room temperature.