



Panzanella Salad

Ingredients:

2 lbs. assorted tomatoes cut into bite size pieces

½ Cup olive oil + 2 Tablespoons for toasting bread cubes

4 Cups crusty bread, cut into 1 in. pieces (*ciabatta, sourdough, focaccia*)

½ Medium red onion, cut into thin slices

½ Cup basil

2 cloves garlic, minced

¼ Cup red wine vinegar

Salt & pepper to taste

Optional toppings: *cucumber, olives, mozzarella cheese, pepperoni, and/or chicken*

Instructions:

1. Preheat oven to 400°F. Place bread in a mixing bowl, drizzle with 2 Tbsp olive oil and a pinch of salt. Bake for 9-12 minutes until toasted then set aside to cool. Edges should be golden brown and crisp and the centers should be fully dried through.

2. In a small bowl, combine ½ cup olive oil, red wine vinegar, garlic, salt, and pepper for vinaigrette dressing and whisk to combine. Set it aside for the flavors to meld while you prepare the rest of your salad ingredients.

3. Place remaining panzanella salad ingredients into the same mixing bowl you used for the bread. Add the cooled bread. About 10-15 minutes before serving, drizzle on the dressing, adding it to taste. Toss the salad gently to combine. Serve immediately.

Serves 4.