

PANZANELLA SALAD



Ingredients:

4	Cups	Tomatoes, chopped, macerated and drained
8	Ounces	Fresh Mozzarella, cubed small
1	Pound	Bread, torn or cut into cubes*
¼	Cup	Extra Virgin Olive Oil
1	Cup	Cucumber, peeled, seeded and chopped
¼	Medium	Sweet Red Onion, very thinly sliced
¼	Cup	Fresh Parsley, chopped
¼	Cup	Fresh Basil, chopped
1	Clove	Garlic, minced very fine
½	Cup	Extra Virgin Olive Oil, divided
¼	Cup	White Balsamic Vinegar

Directions:

1. Place chopped tomatoes and mozzarella in a colander set over a bowl. Macerate with 2 tsp salt. Toss to coat and set aside for at least 15 minutes at room temperature, tossing occasionally.
2. Toss bread cubes with ¼ cup olive oil. Spread on a rimmed baking sheet and toast in a 350° oven for 12 minutes until crisped. Remove from oven and let cool.
3. Combine drained tomatoes (reserve the liquid for later use), mozzarella, cucumber, onion, parsley, basil and garlic in a large bowl.
4. In a separate bowl, whisk together the reserved tomato liquid, olive oil, and balsamic vinegar until emulsified.
5. Pour dressing over salad and toss to thoroughly coat. Add bread cubes and toss until thoroughly combined. Season with additional salt and pepper, if desired.

* You can use any bread you'd like...ciabatta, sourdough, focaccia...I like to use french bread.