

Panzanella Salad

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A traditional Italian dish, this hearty salad uses up leftover bread and vegetables, transforming them into a simple side dish bursting with flavors. Traditionally a summer dish, this salad features tender tomatoes and aromatic basil; choose vegetables at the peak of their freshness and enjoy the simple yet exciting flavors of this salad.

Ingredients:

6 c. stale Italian bread, torn into bite-sized pieces
1/3 c. olive oil
salt and pepper to taste
3 cloves garlic, minced
¼ c. olive oil
2 Tbsp balsamic vinegar
4 large tomatoes, cut into wedges
¾ c. sliced red onion
¼ c. basil leaves, chopped
½ c. pitted and halved green olives
1 c. fresh mozzarella, cut into bite-sized pieces

Directions:

1. Preheat oven to 400 degrees F.
2. In large bowl combine bread with 1/3 c. olive oil, salt, pepper, and garlic. Toss to combine.
3. Lay bread on baking sheet and toast in preheated oven until golden, approximately 10 minutes. Remove from oven and allow to cool slightly.
4. In small bowl whisk together ¼ c. olive oil and balsamic vinegar.
5. In large bowl combine bread and olive oil dressing. Toss to combine. Add tomatoes, onion, basil. olives and cheese and toss.

Let stand 20 minutes before serving.

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