

Panzanella Salad (salads)

Prep. Time: 10 mins. Cook time: 20 mins. Serves: 6

Ingredients

4 c. crusty bread, (corn bread or baguettes)
2 T. olive oil
½ tsp. sea salt
1 pt. cherry tomatoes, Halved
1 c. English cucumber, sliced
1/2 c. red onion, thinly sliced
1 c. fresh basil, torn
1/2 c. extra virgin olive oil
2 T. balsamic vinegar
salt and pepper, to taste



Instructions

1. Prepare the Bread: Preheat oven to 375 degrees.

Gently cube the bread and transfer to a large bowl.

Drizzle olive oil over the bread and gently stir.

Spread the cubes on the baking sheet lined with parchment paper and sprinkle with sea salt.

Bake in the preheated oven for 15-20 minutes (flip crouton halfway) until they are golden brown.

2. Prepare the salad: Dice the tomatoes and slice the cucumber and red onion.

Toss all ingredients together in a large bowl.

3. Whisk together olive oil and balsamic vinegar, then drizzle over the salad and gently toss.

Season with salt and pepper, then serve.