

Panzanella

Brighten even the darkest winter day with a bright panzanella salad. Panzanella is best enjoyed hours after the juicy sweetness of the tomatoes soaks into the bread, but can be ready in minutes.

PREP TIME: 20 minutes **TOTAL TIME:** 20 minutes **SERVINGS:** 6

INGREDIENTS

- 1 pound, 2-3 large ripe tomatoes
- 1/2 loaf of stale sourdough boule or country bread, cut into cubes
- Fresh basil for garnish

OPTIONS

- Fresh Mozzarella, cut into pieces
- Red onion, sliced
- Cucumber, sliced

DRESSING

- 1/4 cup **Colavita** red wine vinegar
- 3 Tablespoons **Filippo Berio** Extra Virgin Olive Oil
- 1 teaspoon **ShopRite** Dijon mustard
- 1/2 teaspoon salt
- 1 teaspoon shallot, minced

DIRECTIONS

1. Cut tomatoes into chunks. Place tomatoes in colander and sprinkle generously with coarse salt. Place colander over a mixing bowl and allow juices to drain into bowl.
2. Turn oven to 400 degrees F. Place bread cubes onto a baking sheet, drizzle generously with olive oil and place into oven. Bake in the oven for 7-10 minutes or until bread dries out and starts to toast. Bread cubes should be a golden brown color. Once browned, remove from oven and set aside to cool.
3. Use the juices from tomatoes to make the dressing. Add all dressing ingredients to tomato juice and whisk well until fully blended.
4. Combine all panzanella ingredients into large bowl. Mix together tomatoes, bread, any optional ingredients and drizzle marinade over top of salad. Garnish with torn fresh basil leaves.

Nutrition Information (1 serving): Calories 159, Total Fat 7.5 grams, Saturated Fat 1 grams, Cholesterol 0 milligrams, Sodium 360 milligrams, Carbohydrates 18.5 grams, Sugar 3.0 grams, Added Sugar 0 grams, Fiber 1.5 grams, Protein 3 grams