

PANZANELLA SALAD

Serves 4



INGREDIENTS

Salad

- 4 slices Baguette
- 3 Tbsp. Extra Virgin Olive Oil
- 1/8 tsp. Kosher Salt
- 2 Fresh Tomatoes
- 4 oz. Fresh Mozzarella
- 1/4 Red Onion
- 1 Garlic Cloves
- 1 sprig Flat Leaf Parsley
- 1/2 English Cucumber
- 1 sprig Fresh Basil
- 1 tsp. Capers

Dressing

- 1 Tbsp. Red Wine Vinegar
- 1/2 tsp. Dijon Mustard
- 3 Tbsp. Extra Virgin Olive Oil
- 1/8 tsp. Kosher Salt
- 1/8 tsp. Ground Black Pepper

INSTRUCTIONS

1. All produce should be rinsed and scrubbed.
2. Cut bread into two inch cubes, toss with one Tbsp. of extra virgin olive oil and salt. Toast in preheated 425° F oven for about 8-10 minutes until golden brown. Let cool and reserve.
3. 1/4 inch dice tomatoes, mozzarella & red onion. Julienne cucumber then 1/4 inch dice. Mince garlic & chop parsley and basil together.
4. In a mixing bowl combine red wine vinegar, Dijon mustard and a little salt and pepper if desired, whisk together. Slowly drizzle in remaining EVOO whisking constantly until all is incorporated.
5. Add all ingredients to bowl including the capers and toasted bread, toss to evenly distribute.
6. Plate and enjoy. Can garnish with some more fresh herbs if desired.

SCAN TO ORDER
YOUR INGREDIENTS



TOMATOES

EVERYDAY SUPERFOODS